



# Winston TO GO

— Call to hear about our daily specials! —

## BAR SNACKS

### BUTTERNUT SQUASH & GOAT CHEESE

#### DUMPLINGS 13.

*Dried Medjool Dates, Shallot,  
Scallion Cream Cheese*

### SPICY TUNA & AVOCADO TOAST 16.

*Sriracha Remoulade, Himalayan Salt*

### GRILLED GULF SHRIMP 16.

*Guacamole, Corn Salsa, Salsa Verde*

### BRAISED SHORT RIB EMPANADA 13.

*Poblano, Onion, Cumin, NY Cheddar,  
Tomatillo Sauce*

### FISH TACOS 16.

*Lime-Cilantro Cabbage Slaw, Guacamole,  
Mole, Pico de Gallo, Tequila-Lime Marinade*

### BLACK ANGUS BURGER 20.

*Roasted Tomato, Red Onion,  
NY Cheddar, Grainy Mustard Aioli*

## PASTA & GRAINS

### WARM QUINOA 21.

*Brussels Sprouts, Grape Tomato, Sweet Corn,  
Pearl Onion, Medjool Date, Radicchio*

### GNOCCHI 24.

*Butternut Squash, Corn, Zucchini, Asparagus,  
Tomato, Valbreso Cheese*

### MUSHROOM PASTA 23.

*Fresh Casarecce, Mushroom Ragu, Mushroom Broth  
(Vegan Option Available)*

### PASTA BOLOGNESE 24.

*Classic Ragu of Red Wine, Beef, Pork, and Veal*

## GREENS

### CAPRESE 14.

*Burrata, Grape Tomato, Vidalia Onion,  
Roasted Red Pepper, Basil Pesto, Arugula,  
White Balsamic Dressing*

### WINSTON HOUSE SALAD 13.

*Organic Greens, Tomato, Brussels Sprout Leaves,  
Vidalia Onion, Dijon Dressing*

### CAESAR SALAD 15.

*Romaine Heart, Reggiano, Brioche Crouton  
ADD WHITE ANCHOVY 3.*

### ARUGULA SALAD 16.

*Julienne Beet, Sweet Onion, Roasted Pepper,  
Grape Tomato, Reggiano, White Balsamic Dressing*

### ARTISANAL WEDGE SALAD 15.

*Assorted Baby Lettuce, Grape Tomato, Roasted Pepper,  
Bacon Lardon, Gorgonzola Dressing*

## LAND & SEA

### FAROE ISLE SALMON 29.

*Broccoli Rabe, Oven Roasted Onion, Caponata,  
Toasted Garlic, Artichoke Purée*

### ATLANTIC DAY BOAT SCALLOPS 33.

*Quinoa, Cauliflower, Corn, Brussels Sprouts,  
Lemon Caper & Tomato Dressing*

### CAGE FREE PAN ROASTED CHICKEN 28.

*Anise & Fennel Crusted Half Chicken,  
Mushroom Spaetzle, Veloute Sauce*

### GRASS FED BEEF TENDERLOIN 40.

OR

### GRASS FED BEEF RIBEYE 45.

*Mushroom Medley, Potato Gratin,  
Oil Poached Baby Carrot, Truffle Infused Demi Glaze*

## MARKET SIDES 8.

FRENCH FRIES

SAUTÉED BRUSSELS SPROUTS & BACON LARDON

ROASTED SEASONAL VEGETABLES

SAUTÉED BROCCOLI AND CAULIFLOWER



## DESSERT 12.

### THE DIRTY WINSTON

*Chocolate Hazelnut Layer Cake*

### APPLE TART

*Almond Filling, Caramel*



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## WINE SELECTION

### HOUSE WINE 25.

*NV Prosecco, Mangilli Brut DOC, Veneto*  
*Rosé, Les Vignobles Gueissard, Provence 2017*  
*Pinot Grigio, Banfi "Le Rime", Italy 2018*  
*Sauvignon Blanc, Babich, Marlborough 2018*  
*Chardonnay, Mossback, Russian River Valley 2018*  
*Bordeaux Blend, Chateau Bonnet, Saint Emillion 2015*  
*Pinot Noir, Rainstorm Vineyards, Oregon 2017*  
*Cabernet Sauvignon, Josh Cellars, Napa Valley 2017*

### LARGE FORMAT WINE 60.

*Pinot Noir, Bodega Chacra "Barda", Patagonia 2017 (1.5L)*

## BEER SELECTION

### BOTTLE & \*CAN BEER 4.

**BUD LIGHT** *Light Lager, Missouri*  
**COORS LIGHT** *Light Lager, Colorado*  
**ESTRELLA JALISCO** *Mexican Pilsner, Mexico*  
**HEINEKEN** *Euro Pale Lager, Holland*  
**AMSTEL LIGHT** *Euro Light Lager, Holland*  
**BECK'S** *Non-Alcoholic German, Germany*  
**STELLA ARTOIS CIDER** *European Style Cider, Belgium*  
**\*HUDSON NORTH CIDER CO** *Ginger & Citrus Cider, Hudson Valley*  
**\*BROKEN BOW "BROKEN ROUTINE"** *India Pale Ale, NY*