



Craft Cocktails

Featured Draft Cocktail

Handcrafted Seasonally Created Cocktail 9

WSG Orange Crush

Orange Vodka, Triple Sec, Orange Juice & Sprite 8

Cherry Limeade Crush

Muddled Cherries, Cherry Vodka, Fresh Lime Juice, Grenadine & Sprite 8

Kettle One Spritzer

Peach & Orange Blossom Vodka, topped with Club Soda or Sprite 9

Blanco Cosmo

Smirnoff Cranberry Vodka, Fresh Lime Juice, Cointreau & White Cranberry Juice 9

Boulevardier

Bowman Brother Bourbon, Sweet Vermouth, Aperol & Fresh Orange Twist 11

Sugar Honey Iced Tea

Evan Williams Honey Bourbon, Peach Puree, Iced Tea & a splash of Lemonade 8

Mean Green Tea

Jameson, Peach Schnapps, Sour Mix & Mint 9

Manmosa

Seasonal Wheat Beer, Peach or Mango Vodka, Prosecco & Orange Juice 15

Mean Bean Old Fashion

Bowman Brothers Vanilla Bourbon, Angostura Bitters, muddled Orange, Sugar Cube & Vanilla Bean topped of Soda & Amarena Cherry 11

New Gin Fizz

Malfy Gin, Blanc de Blanc Vermouth, Fresh Lemon & Lime Zest, topped with Jack & Rudy Tonic Syrup 9

Mother Pucker

Jalapeño infused Tequila, Lime Juice, Fresh Jalapenos & a Salted Cayenne Rim 8

Pain Killer

Pussers Rum, Pineapple Juice, Orange Juice, Cream of Coconut & topped with Nutmeg 9

Espresso Martini

Espresso, Vanilla Vodka, Crème de Cacao Dark, Kahlúa with Lemon Twist 10

Bowman Brothers Bourbon Flight

Bomans Brother Small Batch, John J Bowman Single Barrel & Isaac Bowman Port Barrel Finish 19

Wine by the Glass or Bottle

WHITES

Simonet Blanc de Blanc, France 8/26

Bubbly with Hints of Lemon & Apple

Villa Pozzi Moscato, Italy 7/22

Crisp with a Sweetness of Tropical Fruit

Clean Slate Riesling, Germany 8/26

Sweet, Fresh Peaches, Crisp Lime

DMZ Rose, France, 8/26

Red Berries & Citrus, Soft Finish

Casteggio Pinot Grigio, Italy 7/22

Great Minerality with a Floral Notes

Leese-Fitch Sauvignon Blanc, California 8/26

Vibrant Grapefruit, Citrus & Crisp Finish

Fire Road Sauvignon Blanc, NZ 10/34

Peach, Passion Fruit & Ripe Citrus

Drumheller Chardonnay, Washington 9/30

Peach & Apple Notes with a Touch of Toast

La Crema Chardonnay, California 11/38

Baked Apple, Richly Textured Oak & Spice

REDS

Leese Fitch Pinot Noir, California 8/26

Ripe Black Cherry & Sweet Spices

Boen Pinot Noir, California 11/38

Jammy Fruit, Mocha & Vanilla

Noble Vines 181 Merlot, California 8/26

Vanilla Bean, Cherry & Oak Spices

Spellbound Petite Sirah, California 8/26

Blackberries, Blueberries, Vanilla Bean

Finca El Portillo Malbec, Argentina 8/26

Black Cherry, Plum & Blackberry

North by Northwest, California 8/26

Dark Fruit, Hints of Spice & Oak

Gen 5 Red Zinfandel, California 8/26

Lush Juicy Blue & Blackberries, Licorice

Leese Fitch Cabernet, California 8/26

Blackberry, Cherry, Toffee & Coffee

Imagery Cabernet California, 10 *Split*

Spicy with Hints of Dark Mocha & Berry

Starters

Crispy Calamari

Curry Salt, Charred Lemon & Wasabi
Aioli 17

Popcorn Rock Shrimp

Smoked Sea Salt & Sweet Chili Glaze 16

***Locally Harvested Oysters GF**

Dozen 21 or Half Dozen 12

***Mac n' Cheese Eggrolls**

Served with Chipotle Ranch 13

Buttermilk Biscuits and Bacon Jam 8

***Sweet Tea Tennessee**

Tennessee HOT Chicken Wings served over
Belgian Waffle with Jack Daniels Pure
Maple Syrup 12

Deviled Eggs GF

Dill, Chives & Smoked Salmon 8

***Crab Empanadas**

Claw Crab, Bell Peppers, Cilantro & Lime with
Avocado Ranch Dip 12

Brick Oven NY Soft Pretzel

Served with House Made Beer Cheese &
Spicy Mustard 10

Keto Caprese GF

Salted Ripe Tomatoes, Fresh Mozzarella,
Avocado Slices, Fresh Basil, Balsamic &
Extra Virgin Olive Oil 14

Toasted Cornbread

Served with Smoked Caramel Butter 7

Garden Bites

***Salmon Salad GF**

Seared Salmon Fillet, Seasonal Greens, Apple,
Carrots, Dried Cranberries, Candied Walnuts
& Peppered Goat Cheese 18

***Ahi Tuna Poke Bowl**

Ahi Tuna, Chilled Sesame Rice, Carrot Slaw,
Avocado, Cucumber, Radish, Jalapeño, Fresh
Mango Salsa, Soy Ginger Glaze, Thai Peanut
Vinaigrette 20

Southern BLT Caesar

Whole Romaine Wedges, topped with
Bacon, Parmesan Cheese, Tomatoes,
Cornbread Croutons Drizzled with Caesar
Dressing & Balsamic Glaze 14

***Steak & Tomato Salad**

Marinated Flank Steak, Arugula, Vine
Ripened Tomatoes, Bleu Cheese, Green
Beans, Baby Potatoes, Fried Crispy Onions &
Chipotle Ranch 20

WSG Cobb Protein Power Bowl GF

Grilled Chicken Breast, Tomatoes, Roasted
Corn, Bleu Cheese, Candied Walnuts, Quinoa
& Mixed Greens with choice of dressing 19

Acai Bowl & Granola

Blueberries, Strawberries, Dried Cranberries,
Candied Walnuts, Fresh Granola, Toasted
Coconut & Acai Berry Vinaigrette 12

Protein Add On- Salmon 9, Shrimp 8, Chicken 7, Flank Steak 12 & Lobster 15

Brick Oven Pasta

Classic Mac N' Cheese

Penne Pasta with our Creamy Four Cheese
Sauce 14

Caprese Mac N' Cheese

Red Sauce, Creamy Mac N' Cheese,
Vine Ripened Tomatoes, Fresh Buffalo
Mozzarella & Basil Pesto 17

Lobster Mac N' Cheese

Steamed Maine Lobster atop our Creamy
Four Cheese Penne Pasta 32

Wagyu Short Rib Mac N Cheese

A-5 Wagyu Short Rib, Sliced Mushrooms over
Truffle & Black Garlic Mac N' Cheese 32

Italian Sausage, Linguini & Clams

White Wine & Garlic Clam Sauce, Crumbled
Italian Sausage & Toasted Bread 22

Pasta Bolognese

Fresh Paradelle Pasta, House Made Three
Meat Tomato Sauce, Shaved Parmesan
Cheese & Fresh Basil 24

*Consuming Raw or Undercooked Meats or Fish May increase Your Risk of Food Born Illness. All Fried Items May Be exposed to Shellfish, and Gluten. Please Inform your server to any Allergies or Dietary Restrictions 20% service fee will be added to all parties over 6 People

Between The Buns

*Spicy Lamb Burger

New Zealand Lamb Burger, Feta, Cucumber, Mixed Greens, Citrus Greek Yogurt & Harissa on a Toasted Brioche Bun 19

*Lob-Steer Burger

Fresh Ground Ribeye, Butter Poached Lobster, Arugula, Caramelized Onions, Red Wine Mushrooms & Mustard Seed Caviar 28

*Classic WSG Bacon Cheese Burger

Angus Burger served with Cheddar Cheese, Applewood Smoked Bacon, Lettuce & Tomato 13

*The Po' Boy

Crispy Fried Oysters or Shrimp with Cucumber Wasabi Slaw, served with Tartar Sauce 16

*Pitt Boss Burger

Ground Brisket Patty, Sliced Texas Beef Sausage, Pulled BBQ Beef Brisket, Spicy Slaw & Sliced Jalapenos 17

California Club

Oven Roasted Turkey & Ham, Smoked Bacon, Cheddar, Tomato, Cucumbers, Avocado Ranch on Toasted Croissant 15

Chef B's Crab BLT

Piled High Blue Crab Meat, Melted Swiss Cheese, Baby Lettuce, Tomatoes & Smoked Bacon 20

Caesar Chicken Wrap

Grilled Chicken, Romaine, Tomatoes, Bacon & Parmesan Caesar Dressing in a Sundried Tomato Wrap 13

Cheddar Cheddar Bang Bang

Low & Slow Smoked Texas Beef Sausage on a Toasted Hoagie Roll with Smoked Cheddar Cheese & Hot Honey Slaw 13

*Southern Country Fried Chicken Biscuit

Crispy Chicken Breast, Pimento Cheese, Sweet Tea BBQ Sauce, Bread N' Butter Pickles on a Buttermilk Biscuit 14

*Killer Fish Tacos

Two Tacos Stuffed with our Grilled Fresh Catch, Red Cabbage, Mango Salsa, Refried Beans & Citrus Greek Yogurt 18

Runners & Swimmers

*Fish n' Chips

Beer Battered Fresh Fish, Crispy Fries, WSG Tartar Sauce & Wasabi-Cucumber Slaw 22

*Whole Fried Fish

Lightly Fried, Drizzled with Sweet Chili Sauce served over Seasoned Rice & Vegetable Medley MP

*Shrimp Boil

½ lb of Spiced Steamed Shrimp, Corn on the Cobb, Potatoes & Smoked Sausage in a Cajun Garlic Butter 26

*Lobster Bisque Pot Pie

Steamed Maine Lobsters, Celery, Carrots & Onions in a Creamy Lobster Sauce. Baked inside a Buttery Flakey Crust 28

*Char-Grilled Ribeye

12 oz Prime Beef Grilled to Perfection topped with Cabernet Wild Mushrooms served over Garlic Herb New Potatoes 30

*Southern Caribbean Chicken

Char-Grilled Jerk Chicken over Cilantro Lime Rice, Grilled Mango & Spicy Vegetables 22

Grilled Elk Chops & Seasoned Crab Meat

Served over Blueberry Demi-Glace, Vegetable Medley & Garlic Herb New Potatoes 36

Brick Oven Pizza

Godfather

Pepperoni, Italian Sausage, Meatballs, Onions & Fires Roasted Red Peppers 18

Margarita

Hand Crushed Tomatoes, Fresh Mozzarella & Fresh Basil 14

Salmon Bianca

Garlic Oil, Fresh Mozzarella, Red Onions, Pickled Green Peppers & Smoked Salmon 17

P.M.S –ER

Pepperoni, Mushroom & Italian Sausage 16

Jamaican Me Crazy

Spicy Jerk Chicken, Mozzarella Cheese, Red Onions, Finished with Mango Salsa 17

Freaky Greek

Fresh Garlic & Extra Virgin Olive Oil, Spinach, Tomatoes, Kalamata Olives, Feta Cheese 16

Spicy Crab N' Pesto Pizza

Crab, Arugula, Basil Pesto, Crushed Red Pepper Flakes & Mozzarella 20

Lamb & Goat Cheese Pizza

New Zealand Lamb Tomato Sauce, Buffalo Mozzarella & Goat Cheese 18

B.Y.O.Pizza 12

Start with Sauce & Cheese, Each Additional Topping \$2
Pepperoni, Italian Sausage, Onions, Tomatoes, Spinach, Jalapenos,
Feta, Roasted Red Peppers, Mushrooms, Meatballs, Feta,
Buffalo Mozzarella

Grilled Chicken \$7, Shrimp \$8, Lobster \$15,

Brunch

Available Saturday & Sunday Only 10 am- 2pm

WSG Biscuits & Gravy

One Jumbo Buttermilk Biscuit topped with House made Sausage Gravy & Two Sunny-Side Up Farm Eggs 10

*Creole Steak n' Eggs

Sliced Seasoned Flank Steak, Sunny-Side Up Farm Eggs, Grilled Potato Hash topped with Béarnaise Sauce 20

*Brunch Burger

Breakfast Sausage Patty topped with American Cheese, Fried Farm Egg, Smoked Bacon & Sausage Gravy on a Buttermilk Biscuit 16

Average Joe's Breakfast

Three Sunny-Side Up Farm Eggs, Crispy Bacon, Sausage Patty, Breakfast Potatoes & Fresh Fruit 14

Blueberry Pie Pan Cake

Cast Iron Cake with Gran Marnier Butter & Maple Syrup 11

Maine Lobster Benedict

Cold Water Lobster Salad, Buttermilk Biscuit, Sunny-Side Up Farm Eggs, Bacon Lardons, Arugula, topped with Charred Lemon Hollandaise & Fresh Fruit MP

Blue Crab Benedict

Blue Crab Salad, Butter Milk Biscuit, Arugula, Sunny-Side Up Farm Eggs & Spicy Tasso Ham topped with Charred Lemon Hollandaise & Fresh Fruit 26

Smoked Salmon Bagel

Toasted Everything Bagel topped with a Generous Portion of Smoked Salmon, Baby Arugula with Lemon Vinaigrette, Cream Cheese, Tomato, Red Onion & Fresh Fruit 18

*Chicken & Waffles

Crispy Chicken Breast tossed with Tennessee Hot Sauce, Charr Grilled Waffles, topped with Bourbon Pure Maple Syrup & Fresh Berries 15

*B.Y.O.Frittata

Start With Just Cheese 12

\$1 For Each Additional Topping

Sausage, Bacon, Onions, Spinach, Jalapenos, Tomatoes, Roasted Red Peppers, Mushrooms, Buffalo Mozzarella, Feta, Cheddar Cheese, Brisket \$8, (4)Shrimp \$8, Lobster \$15, Smoked Salmon \$11, Grilled Chicken \$7