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

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**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

**Castejego 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**

**Lesse 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

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--- 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

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**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

- **Pit Boss Burger**  
  Ground Brisket Patty, Sliced Texas Beef Sausage, Pulled BBQ Beef Brisket, Spicy Slaw & Sliced Jalapenos  17

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

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

- **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

- **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

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**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

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**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

**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. 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 – 2 pm

**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, Lobster $8, Lobster $8, Lobster $15, Smoked Salmon $11, Grilled Chicken $7

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