



“W&L encourages shared plates. Our market driven philosophy fully embraces Spring’s bounty”

SOUP & SALAD

SOUP OF THE DAY 11

GRILLED CAESER SALAD 12
Lemon, Fried Capers, & Croutons

MARKET SALAD 16
Arugula, Frisee, Candy Cane Beets,
Carrot, Radish, Almonds, &
Honey-Lemon Vinaigrette.

SMALL PLATES

SOUTHERN FRIED PICKLES 11
Basil Aioli & House Brined Pickles

GREEN HUMMUS 14
Olive Tapenade, Grilled Pita

SPRING CRUDITES 15
Fresh & Pickled Vegetables,
Dukkah, & Green Goddess
Dressing

ARANCINI 15
Risotto, Spring Peas, Sun-Dried
Tomatoes, & Basil Aioli.

W&L SLIDERS 18
Choice of Ribeye or BBQ Brisket.

DUCK CONFIT SPRING ROLLS
Zesty Orange Sauce 18

CRISPY CHICKEN WINGS 18
Crudités & Ranch.

BRAISED BEEF BELLY 22
Pickled Red Onion, Spaghetti
Squash, Chive.

PULLED BEEF PIZZA 25
Braised Beef Bacon, Zingy Carolina
BBQ, Red Onion, Kale, Garlic.

DUCK PROSCIUTTO PIZZA 27
House Marinara, Arugula,
Mushrooms, Herb Oil.

PASTA

BEEF & EGGPLANT
BOLOGNESE 32
Fettuccini, House Marinara, Herbs

CHICKEN CAPELLINI 34
Lemon “Butter” Sauce, Capers,
Shiitakes, Herbs.

FISH

BRONZINO
Fennel, Cannellini Beans, Lemon.
\$ 37

MARKET FISH
Served with choice of side
\$ M/P

SANDWICHES

W+L RIBEYE BURGER 22
Pickled Green Tomato, Onion,
Romaine, Chipotle Aioli

PULLED BRAISED BEEF
BRISKET 25
Southern Style Slaw

W&L STEAK SANDWICH 28
Sliced Filet, Caramelized Onion,
Arugula, Preserved Tomato Relish.

SIDES

POMME PUREE 7
FRENCH FRIES 7
ONION RINGS 7
SAUTEED SPINACH 7
MARKET SIDE SALAD 7
SEASONAL MUSHROOMS 11
BROCCOLINI & ROMESCO 11
MARKET VEGETABLES 11

Executive Chef Seth Wilson

STEAK

RIBEYE 12OZ 16 OZ 43/53
COWBOY 16OZ RIBSTEAK 44
BLACK ANGUS FILET 42
CHEF’S RESERVE CUT 43

HANGER 46

House-made Steak Rubs + \$2
Pepper Crust
Carolina Rub
Mediterranean Rub

CHEF’S PLATES

12oz CAST IRON RIBEYE 48
Shiitake Mushrooms, Swiss-
Chard, Onion, Romesco Sauce.

DUCK BREAST 45
Sweet & Spicy Blackberry Sauce,
Local Greens, Fennel, Orange.

LAMB CHOPS 64
Crispy Smashed Potatoes,
Sautéed Spinach, “Tzatziki”,
Grilled Lemon

GRILLED
CHICKEN BREAST 36
Hummus, Blistered Tomatoes,
Cauliflower, Arugula, Olive.

FRIED CAPON 34
Mashed Potatoes, Puree of
Greens, Peas, Roasted Garlic.

FOR THE TABLE

COTE DU BOEUF 92
CHATEAUBRIAND 98
LAMB FOR TWO 98
Choice of 2 sides