

Lunch Menu

Served Monday-Friday 11-2

SANDWICHES

- Grown Up Grilled Cheese** - aged white cheddar, brie and charred tomato cream \$11
- Great Raft Corned Beef** - house made sauerkraut, provolone & creole mustard on rye..... \$12
- Crispy Gulf Shrimp BLT** - bacon, lettuce, tomato, sliced pickles, remoulade, and rispy Gulf shrimp \$12
- Veggie Tartine** - toasted baguette, herb goat cheese, grilled red onion, marinated tomato, mushrooms, herb vinaigrette, arugula..... \$10
- Wine Country's Soup, Sandwich, and Salad** - cup of soup, salad and choice of any sandwich: Corned Beef, Veggie Tartine or Grown Up Grilled Cheese \$13, Shrimp BLT \$14

HOT PLATES

- Moules Frites** - ask how Chef is cooking our wild harvested mussels from Maine (*"classic" white wine-herb, jalapeno cilantro, spicy-roasted tomato and tarragon buttery broth is always available*) \$18
- Steak Frites** - sous-vide hanger steak, horseradish butter and fries \$18
- Cedar Plank Salmon** - charred lemon, chive whipped potatoes, asparagus, lemon beurre blanc..... \$18
- Low Country Shrimp n' Grits** - roasted garlic grits, Bergeron's Andouille sausage, Gulf crab meat and shrimp, tomato buttery broth..... Large \$20, Small \$14
- New Orleans Style Trout Amandine** - butter whipped potatoes, haricot verts (*pan-sautéed or fried*)..... \$15
- Olive Oil Poached Grouper** - roasted root vegetables, spinach, pecans and parsley salad, meunière sauce \$19
- Carpet Bagger Steak** - cast iron seared 4oz filet, crispy oyster, horseradish whipped potatoes, asparagus, house steak sauce..... \$22
- WC's Bistro Burger** - 8oz handmade patty, braised tomatoes, grilled red onion and Duke's Mayo on a bistro bun. Choice of Swiss or Cheddar Cheese (*Add a fried egg "sunny side up" compliments of Chef*)..... \$12
- Backyard Burger** - lettuce, fresh tomato, shaved onion, special sauce \$11
- Lamb Burger** - Smith Family lamb, Haute Goat Feta, harissa aioli, olive tapenade, arugula..... \$14

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STARTERS & SOUP

- Charleston Style Crab Cake** - hoppin' John, jezebel sauce..... \$21
- Duck Bites** - bacon, jalapeño, cream cheese, pepper jelly \$10
- Fried Pickled Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$10
- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème \$5 Cup, \$8 Bowl
- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese..... \$5 Cup, \$8 Bowl
- Smoked Duck Gumbo** - LA popcorn rice, sliced duck breast \$7 Cup, \$12 Bowl

SALADS

- "The Frenchman"** - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5
- Wilted Baby Spinach Salad** - port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette \$10
- Baby Iceberg Wedge** - grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
- House Smoked Salmon** - arugula, beets, Haute Goat chevre, pears, herb vinaigrette \$14
- Southern Fried Chicken Cobb** - butter lettuce, cherry tomato, boiled egg, bacon, shaved carrot, Vermont white cheddar, field peas, honey Dijon dressing \$14
- Grilled Caesar** - Parmesan, croutons, house Caesar dressing, fried anchovy \$10
- Charred Squash Salad** - roasted fall squash, pears, bleu cheese, candied pecans, local greens, pomegranate port wine vinaigrette \$12

WE PROUDLY SERVE LOCAL INGREDIENTS FROM:

Pea Patch Produce	Mahaffey Farms	Smith Family Farms	Doodley Dee Farms	Flowing Hills Creamery	Haute Goat Creamery
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Please inform service staff of all food allergies. A 20% service charge will be added to all groups of 8 or more.