

THE WOULD RESTAURANT

*I am grateful for the gift of today, the wisdom of yesterday and the promise of tomorrow."
"What lies behind us and what lies before us are tiny matters compared to what lies within us." - Ralph Waldo Emerson*

SOUPS

Corn-Chipotle Chowder OR Chilled Cucumber
Cup 6. - Bowl 7.

APPETIZERS

Garlic & Lemon Roasted Purple Baby Cauliflower with Mediterranean Olives & Shaved Asiago - 10.
Grilled Mexican Street Corn (Elote) with Queso Fresco, Mayonnaise, & Chili Powder- 3/ear.
Crab Cake with a Roasted Corn Salsa & Chipotle Aioli - 15.
Nachos with Melted Monterey Jack cheese, Black Beans, Tomatoes, Jalapenos & Sour Cream - 10.
Crispy Fried Calamari with a Sweet Chili Sauce - 12.
Tuna Napoleon - Spicy Ahi Tuna Tar Tare, layered with Crispy Gyoza & Cucumber - 14.
Fried Zucchini Flowers Stuffed with Goat Cheese - 14.
Tempura Green Beans with a Cucumber-Wasabi Sauce. - 10.
Hepworth Farm Heirloom Tomatoes with Fresh Mozzarella, Basil, and Balsamic Reduction - 12.

SALADS

House Salad - 7.
Caesar Salad - 12.

Greek Salad: Artisan Lettuce, Cucumbers, Feta Cheese, Kalamata Olives, Tomatoes & A Greek Vinaigrette - 12.
Baby Arugula, Gorgonzola, Dried Cranberries & Pears tossed with a Cider Vinaigrette - 12.
Chopped Salad with Romaine, Red Onion, Bacon, Hard Boiled Egg, & Creamy Blue Cheese - 12.
Hepworth Farm Tomatoes, Cucumbers, Red Onion, tossed with Fresh Mint & a Red Wine Vinaigrette - 12.

FISH

Miso Glazed Grilled Salmon with a Grilled Pineapple Chutney - 25.
Grilled Ahi- Tuna with an Avocado-Scallion Salsa & Sriracha - 28.

PASTA

Pan-seared Shrimp, Japanese Eggplant, Bok Choy, Tofu, & Bean Sprouts with Soba Noodles in a Lemongrass Broth - 28.
Bowtie Pasta with Chicken, Petite Peas & Mushrooms in a Shallot Cream - 18.
Rigatoni with Bolognese - 18.
Linguine Fini tossed with Summer Squash, Bell Pepper, Tomato, Garlic, Basil, & Fresh Mozzarella - 16.

VEGETARIAN

Green Frying Peppers Stuffed with Farro & Summer Vegetables, topped with Asiago, over Spinach & Pignoli - 22.

BEEF & CHICKEN

Peppercorn Seared New York Strip Steak with a Mushroom Truffle Butter - 35.
Grilled Pork Tenderloin with a Bourbon-Brown Sugar Glaze - 24.
Pan Roasted Chicken Breast with Sautéed Spinach, Pancetta, Eggplant & Tomato, finished with Basil Oil - 25.
Grilled Skirt Steak with Pan Roasted Sweet Peppers & Garlic-Thyme Infused Oil - 25.

All Items are made to Order, So Please Allow time for the Preparation. For Parties of FIVE or more a 20% Gratuity Will Be Added.

FRED KORMANN, CHEF DE CUISINE