

LUNCH MENU



871 West 4th Street
Winston-Salem, NC
336-724-7600

Starters

- Soup of the Day** bowl 7
- Spinach Dip** 11
spinach, artichokes, feta, toasted pita
- Buffalo Chicken Dip** 12
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Crab Dip** 14
lump crab meat, cream cheese, garlic bread
- Winston's Best Calamari** 12
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Blackened Ahi Tuna** 16
rare-seared blackened tuna, topped with pickled peppers and a sesame ginger glaze

Salads

- Dressing Choices: Balsamic, Ranch, Honey Mustard, Blue Cheese, Sesame Ginger, Fat Free Raspberry, Caesar, Herb Vinaigrette, Citrus Vinaigrette. Add avocado to any item below \$3
- Grilled Salmon Salad** • MP
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- Grilled Chicken Salad** 13
grilled chicken, mixed greens, tomato, cucumber, purple onion, jack & cheddar cheese, croutons
- SW Chicken Caesar Salad** 13
sweet & tangy fried chicken, romaine lettuce, black beans, roasted corn, tortilla strips, parmesan cheese, caesar dressing
- Blackened Ahi Tuna Salad** • 16
rare-seared, blackened ahi tuna, mixed greens, napa cabbage, pickled peppers, mandarin oranges, green onions, fried wontons, sesame ginger dressing
- Filling Station Salad** • 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans
add chicken - 6, salmon - MP, portabella - 4, shrimp - 7

- Shrimp and Grits** 🍤 16 / 26
shrimp, andouille sausage, tomato, baby spinach, fried grit cake, chipotle cream sauce, jack & cheddar cheese
- Blackened Chicken Alfredo Pasta** 20
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
Add Shrimp: \$7, Portobello Mushroom: \$4, Broccoli: \$3
- Blackened Mahi Mahi** 16
blackened mahi, remoulade, broccoli

Sandwiches and Wraps

- Served with a choice of french fries, sweet potato fries, fruit, tomato & cucumber salad, broccoli, sautéed spinach, slaw.
Substitute side for bowl of soup \$3
Add avocado to any item below or extra avocado for the BALT \$3
- Grilled Ham and Cheese** 11
sub turkey or bacon, choice of sourdough or wheat
- Build A Burger** • MP
ground chuck with choice of cheddar, bbq sauce, mushrooms, bacon, onion straws, lettuce, tomato, onion, on a potato roll
- Steak Sandwich** • 14
steak, fried onions, blue cheese crumbles, lettuce, tomato, balsamic caramelized onion aioli, on ciabatta bread
- BBQ Bacon Grill** 14
grilled chicken, bbq sauce, bacon, jack & cheddar cheese, lettuce, tomato, on a potato roll
- Salmon BLT** • MP
salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- BALT** 14
bacon, avocado, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- Fried Flounder Sandwich** 12
fried flounder, slaw, tartar, tomato, on a potato roll
- Applewood-Smoked Turkey Havarti** 12
applewood-smoked turkey, granny smith apples, lettuce, mayo, on ciabatta bread
- Portobello Wrap** 11
portobello mushrooms, squash, zucchini, peppers, baby spinach, caramelized onion, havarti, basil aioli, in a flour tortilla
- Turkey, Bacon and Gouda Wrap** 14
applewood-smoked turkey, crispy applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla
- Grilled Mahi Sandwich** 16
slaw, tomato, remoulade, on a potato roll
- Ahi Tuna Wrap** • 16
rare seared blackened tuna, spring mixed, napa cabbage blend, pickled peppers, cucumber, wasabi ranch, sesame ginger glaze

Entrees

- Eggplant Ratatouille Pasta** 🍷 18
roasted eggplant, zucchini, red onion, red bell pepper, with herbs and marinara over angel hair pasta, garnished with parmesan cheese
Add Chicken: \$6, Shrimp: \$7
- Salmon Entree** • MP
topped with lemon caper butter, broccoli
- Tortellini** 13 / 18
tri-colored cheese-filled tortellini, caramelized onion, sautéed mushrooms, spinach, roasted red pepper, parmesan cream sauce, shredded parmesan cheese
Add Chicken: \$6, Shrimp: \$7, Salmon: MP, Steak: \$6

Items marked with • are served/offered raw, undercooked or cooked to order.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

WINE LIST

SPARKLING

	GL	BTL
Freixenet BLANC DE BLANC, Cava, Spain		16
Da Luca PROSECCO, Treviso, Italy	187mL	7
Da Luca PROSECCO, Treviso, Italy		24
Domaine Chandon ROSE BRUT, California	187mL	10
Domaine Chandon ROSE BRUT, California		32
Moet et Chandon Imperial BRUT, Epernay, France		65

ROSE

	6oz	9oz	BTL
Seaglass, California	9	13	34
Louis Jadot, France	11	15	36

WHITES

SAUVIGNON BLANC

Rodney Strong SAUVIGNON BLANC, Sonoma County, California	8	12	32
Brancott SAUVIGNON BLANC, Marlborough, New Zealand	9	13	34
Maison Idiart SANCERRE, France			42

CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	9	13	34
Submission, California	10	14	35
La Crema, Sonoma Coast, California	12	16	37
Cakebread, Napa Valley, California			55

ADDITIONAL WHITES

Ruffino PINOT GRIGIO, Italy	8	12	32
La Toretta PINOT GRIGIO, Italy	9	13	34
Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	8	12	32
Villa Pozzi MOSCATO, Sicily, Italy	8	12	32

REDS

PINOT NOIR

Submission, California	10	14	35
Meiomi, California	13	17	37
Belle Glos Dairyman Vineyard, Russian River Valley, California			72

CABERNET SAUVIGNON

Liberty School, California	11	15	36
J. Lohr Seven Oaks, Paso Robles, California	11	15	36
Jordan, Alexander Valley, California			80

ADDITIONAL REDS AND BLENDS

El Libre MALBEC, Mendoza, Argentina	8	11	29
The Crusher PETITE SIRAH, California	9	13	34
Killer Drop RED BLEND, Napa Valley, California	11	15	36
Josh Cellars MERLOT, California	11	15	36
Unshackled by the Prisoner Wine Co. RED BLEND, California	12	16	37
Cakebread Cellars MERLOT, California			70

DESSERTS

Warm Chocolate Bourbon Pecan Pie	5.00
Served with ice cream	
Strawberry Dream Cake	6.00
Ultimate Hot Fudge Brownie	5.00
Served with ice cream	
Chocolate Lava Cake	5.00
Served with ice cream	

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS