

# bar grill

today's taquito 4 ea.

house-spiced olives 12

#### swr popcorn

ginger butter, scallion, nori, fried shallots & furikake\* 8

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### smoked bluefish paté

melba toast & pickled vegetables 15

### red pepper whipped feta

chive, olive oil, sesame, za'atar spiced flatbread\* 15

#### artisanal cheeses

traditional accoutrement\* 21

#### crostini

housemade sourdough, stracciatella, roasted delicate squash, miso molasses vinaigrette, toasted pepitas & torn basil 16

#### tender lettuces

torn herbs, persian cucumber, cherry tomato, buttermilk ranch, & crispy shallots 15

### "cream" of mushroom soup (but there's no dairy)

pickled and fried hen of the woods, coconut milk, garlic, chives, & radish 17

# grilled salmon

acorn squash purée, arugula, banyuls vinegar, cranberry relish & sesame dukkah 33

# grilled bavette steak

sweet potato purée, candied pecans, gorgonzola dolce, arugula, grilled asian pears, banyuls\* 36

# grilled swordfish

zaatar spiced yogurt, cucumber, olive, red onion, lemon oregano vinaigrette\* 38

# hand-cut maltagliati

eggplant tomato sugo, stractiatella, parmigiano reggiano, & fried basil 28

### shrimp and grits

southern style heirloom grits, bacon, scallion 32

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# bar grill desserts

tahini banana split passionfruit whipped cream, tahini banana ice cream, & cocoa nibs 18 almost done SWR sundae chocolate pot de creme, cookie dough ice cream, brownie, roasted peanuts, honey marshmallow meringue\* 15

\* items may contain seeds or nuts
\* please inform your server if any guest in your party has a food allergy