

# WEBSTER'S

WINE BAR & VITICULTURAL  
EXPEDITION SERVICES

Kitchen Hours:  
Monday-Thursday until 11:00 PM  
Friday and Saturday until Midnight  
Sunday until 10:00 PM  
10/11/2019

SNACKS	OLIVES <i>castelvetrano olives, spanish olive oil, maldon salt</i>	6
	WEBSTER'S FRITES <i>hand-cut Chipperbec potatoes, parsley, garlic aioli*</i>	6
	BRIE & PEARS <i>roasted sweet pears, brie cheese, honey, on crostini</i>	8
	CHICKEN CROQUETTES <i>chicken/potatoes whipped and fried with herbs and garlic; spiced aioli</i>	8
	SARDINE ESCABECHE <i>grilled onions, on crostini</i>	10
	SPINACH QUESO FUNDIDO <i>five cheese blend, red pepper, grilled baguette</i>	10
CHARCUTERIE	FOIE GRAS <i>pear chutney, brioche toast</i>	12
	MUSHROOM & LENTIL PÂTÉ <i>mustard, cornichon</i>	12
	JAMON SERRANO <i>piperade, fried Marcona almonds</i>	13
SALADS	KALE <i>mixed apple, avocado, almond, Manchego, balsamic-mustard dressing</i>	10
	FARRO & BEETS <i>herb-goat cheese, balsamic, micro-greens</i>	10
SMALL PLATES	MUSHROOMS AL AJILLO <i>mixed mushrooms, garlic, herbs, Marsala-butter, baguette</i>	12
	SAUTÉED PRAWNS <i>garlic, shallots, crushed red peppers, white wine, butter, crostini</i>	15
	SLOW BRAISED PORK BELLY <i>on sweet potato purée, topped with apple/arugula salad</i>	15
	MUSSELS & FRITES <i>in shallot, garlic, fennel broth; <b>topped</b> with Webster's frites</i>	12
	WAGYU BEEF TARTARE* <i>mustard, capers, parsley, lemon juice, quail egg</i>	17
MAINS	MUSHROOM FLATBREAD <i>organic mushroom, caramelized onion, arugula, burrata</i>	15
	OCTO-FRITES <i>grilled octopus, Webster's frites, pickled peppers and vegetables, chimichurri</i>	20
	GRILLED ATLANTIC SALMON STEAK* <i>10oz; roasted fennel, lemon capers</i>	22
	DUCK CONFIT* <i>black lentils</i>	16
	GRILLED ANGUS RIBEYE* <i>10oz, with a whole roasted head of garlic, herb butter</i>	25
	BISON CHEESEBURGER* & FRIES <i>white cheddar, fried onions, mustard aioli*, pickles</i>	16
SIDES	CORKSCREW MAC & CHEESE <i>smoked gouda, yellow cheddar, bread crumbs(add bacon \$2)</i>	10
	BRUSSELS SPROUTS <i>sautéed with balsamic, Manchego (add bacon \$2)</i>	10
	FABADA <i>chorizo, white beans, tomato, kale, pecorino cheese, pork broth, crostini</i>	10
CHEESE	<i>served with toasted baguette and handcrafted fig jam</i>	8 each • 20 for a selection of three
	DELICE DE BOURGOGNE, France (cow) <i>tangy, buttery, decadent</i>	
	LISSOME, North Carolina (cow) <i>malty, mushroom, buttery</i>	
	BLEU d'Auvergne, France (raw cow) <i>salty, tangy, herbaceous</i>	
	EWEPHORIA, Holland (sheep) <i>9 months aged gouda, crystalline, crumbly</i>	
	CAVE AGED CHANDOKA, Wisconsin (cow & goat) <i>citrus, buttery, crumbly</i>	
ADDITIONAL BAGUETTE FOR ANY DISH \$1		
DESSERT	SKILLET CHOCOLATE CHIP COOKIE <i>vanilla ice cream, caramel</i>	9
	VANILLA CRÈME BRULÉE <i>seasonal fresh fruit</i>	9

All of our meats are antibiotic & hormone & steroid-free and are raised free-range/pasture under humane animal husbandry protocols.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.