

night

SERVED 5PM – 9PM  
TUESDAY – SATURDAY

# Winslow's Table

## First

### Artisan Cheese & Charcuterie

Served with apples, pickled vegetables,  
honey, whole grain mustard, pecans,  
house baked bread

#### **CHEESES 18**

Dirt Lover, Sheep, Green Dirt Farm, MO  
Pleasant Ridge Reserve, Uplands, Cow, WI  
Point Reyes Blue, Sheep, CA

#### **CHARCUTERIE 18**

Salume Beddu salami & culatello,  
house made chicken liver mousse

#### **CHEESE & CHARCUTERIE TOWER 36**

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#### **CALUMET SOURDOUGH BREAD 10**

Rolling Lawns butter, whipped garlic,  
herb pesto

#### **WINTER BEAN SOUP 8**

shelling beans, rainbow carrots, sweet  
onions, herbs, house baked bread

#### **CABBAGE CAESAR 12**

anchovy vinaigrette, grana padano,  
toasted breadcrumbs

#### **ROASTED CARROTS 14**

ricotta, sorrel, hot honey, pea shoots, seeds

#### **OYSTER MUSHROOMS 15**

straciatella, radicchio, endive, pears,  
tarragon vinaigrette, pine nuts

## Second

#### **CRAB OMELET 16**

Maine peekytoe crab, creme fraiche,  
fine herbs

#### **CHICKEN AND DUMPLINGS 18**

parisian gnocchi, braised carrots,  
celery root, turnips

#### **PORK SCHNITZEL AND SAUSAGE 22**

creamy sauerkraut, braised apples,  
whole grain mustard

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### Grains & Skewers

create your own combination of base and  
skewer from our grill

#### **GRAINS 14**

##### **SOURDOUGH PITA**

mixed greens, marinated cucumber, strained  
yogurt, tahina, feta, green harissa,  
pickled red onion

##### **WHEAT BERRY SALAD**

sweet potato, butternut squash, kale,  
shiitake mushrooms, goat cheese,  
green goddess, sunflower shoots

##### **STONE GROUND POLENTA**

brussel sprouts, poached egg, gruyere

#### **SKEWERS 8**

##### **CHICKEN THIGH**

##### **LAMB & BEEF KEFTA**

##### **KING TRUMPET MUSHROOMS**

