



APPETIZERS

HOUSE POTATO CHIPS V	5	HUMMUS PLATE VE	1 2
Salt & malted vinegar		House made hummus, spicy & crispy chickpeas, grilled flatbread	
TOMATO WATERMELON GAZPACHO VE, GF		CHARCUTERIE PLATE	1 8
Summer classic \$8 cup \$12 bowl		Local cured meats, Beehive Cheddar, Utah honey, crackers, pickles	
CRAB CAKES	1 4	CHEESE & HERB FLATBREAD V	1 6
Heavy on the crab, light on the filler, summer corn relish southwestern dipping sauce		Our blend of excellent cheeses, San Marzano tomato and fresh herbs, cooked in a wood fired oven	
CONFIT CHICKEN WINGS	1 2		
6 crispy fried wings with Awesome Sauce Version 1, a little sweet, a little salty, a little spicy			

GF gluten free option | **V** vegetarian option | **VE** vegan option

SALADS & BOWLS

HOUSE SALAD VE, GF	1 4	GRAIN BOWL V	2 2
Crisp greens, seasonal garnishes, soy roasted sunflower seeds, house vinaigrette		Blend of whole grains and legumes, summer vegetables, arugula, goat cheese, pumpkin seeds, Persillade sauce and balsamic reduction	
HCG WALDORF VE, GF	1 6	FARFALLE WITH SHRIMP & PANCETTA	2 4
Apples, pickled grapes, crispy celery, spiced pecan, fresh greens, lemon yogurt dressing		In a garlic and herb broth with baby peas, yum	
SPINACH SALAD VE, GF	1 8	PROTEIN ADD-ONS	1 1
Chiffonade of spinach and radicchio, fresh berries local goat cheese, toasted pistachios, shallot vinaigrette		Grilled chicken, grilled burger*, crabcake, scoop of WC Chicken salad, chilled shrimp	

HANDHELDS

<i>Served on toasted bun with house made chips and a pickle. Upgrade to fries for \$2</i>		WC CHICKEN SALAD	1 8
BISON BURGER*	2 3	House specialty, toasted pine nuts, currants and lemony arugula	
Fresh local Bison burger with American cheese, house fry sauce and LTO		MARINATED EGGPLANT V	1 8
		Egg & cheese battered eggplant, wilted spinach, roasted peppers and fresh mozzarella	

DINNER *Served from 4:00 p.m. to closing*

<i>All main courses come with a small house salad and handmade grissini.</i>		FILET MIGNON* GF	4 2
HONEYCOMB CHICKEN GF	3 2	6 oz. beef tenderloin, chimichurri & almond romesco, parslied potatoes	
Grilled Mary’s chicken breast with honey lemon beurre blanc and glace de voile, parslied potatoes		SALMON & SALMON*	3 2
PORK TENDERLOIN* GF	2 8	Pan roasted Atlantic salmon, smoked salmon tzatziki, lemon orzo	
Cracked fennel seed, coriander and black peppercorn with a mustard pan sauce and a hint of ancho chili		MARINATED EGGPLANT V	2 8
		Egg & cheese battered eggplant, wilted spinach, roasted peppers, fresh mozzarella, lemon orzo	

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more are subject to 20% automatic gratuity

