

Small Plates

- Half “Not Brown”** Fried Green Tomatoes, Shrimp, Crab, Bacon, Spinach, Mornay Sauce.13
- Deconstructed Pork Tamale** Spice Rubbed Roasted Pork Shoulder, Masa, Roasted Corn Salsa, Mojo Sauce and Orange Aji Criollo.8
- Laughing Shrimp Stir Fry** Shrimp, Broccoli, Carrots, Scallions, Basil, Rice Noodle, Finished with Three Dynasty Sauce, Crispy Rice Stick. . . .10
- Ravioli “Gnudi”** Ricotta Cheese, Parmesan Cheese, with Arugula and Spinach, Caramelized Shallots, Mushrooms, Garlic Cream, Lemon. . . .7
- Fried Chicken Livers and Laughing Shrimp with Three Sauces** Sweet Chili, Banana Pepper Tartar Sauce, Spicy Hollandaise.10
- Seared Scallops** Mango, Ginger, Saffron, Aromatics, Cucumber, Herbs.10
- Scotch Egg** Hard Boiled Egg, Wrapped in Father’s Country Ham Sausage, Panko Bread Crumbs, Red Sorrel, Grainy Mustard Caper Sauce.6
- Pave Beet Salad** Roasted Beets, Arugula, Red Sorrel, Walnuts, Toasted Goat Cheese, Chopped Egg, Parsley Vinaigrette.8
- Indonesian Steak Stack** Marinated Flat Iron Steak, Vegetables, Charmoula, Cucumber, Chow Chow.7
- Cube of Iceberg** Iceberg Lettuce, Tomato, Shaved Red Onion, Seared Braised Bacon, Choice of Winston’s Bleu Cheese Dressing or Green Goddess Dressing.7
- Bibb Salad** Kentucky Limestone Bibb Lettuce Orange, Shaved Fennel, Shaved Radish, Toasted Pumpkin Seeds, Lemon Dijon Dressing, Pomegranate Gastrique.7
- Bitter Green Salad** Corn Hoe Cake, Country Ham, Gruyere Cheese, 6-Minute Egg, Rye Sorghum Dressing, Finished with Truffle Oil.8
- Kuhio Spicy Crab Salad** Dungeness Crab, Grilled Avocado, Cucumber, Tomato, Nori, Rice Stick, Black Pepper and Vinegar Powder.13
- Thai Beef Salad** Twice Cooked Marinated Beef, Cucumber Chow Chow, Broccoli, Carrots, Herbs, Shrimp Chips, Peanut Dressing.7

Large Plates

- Mojo Risin** Chef’s Selection of Seafood Finished with Mojo Sauce and Lobster Fumet.35
- Filet of Beef** Caramelized Shallot and Rosemary Roasted Potatoes, Vegetable, Sauce Marchand de Vin.34
- Pork Chop** Sweet Potato Fries, Southern Style Kale, Bourbon Gastrique.26
- Vegetarian Stack** Balsamic Marinated Portobello Mushroom, Grilled Avocado, Vegetables, Cucumber Chow Chow.23
- Herb Brined Quail** Sweet Potato Pecan Waffle, Jalapeño Butter, Maple Gastrique, Vegetable.26
- “Not Brown”** Fried Green Tomatoes, Shrimp, Crab, Bacon, Spinach, Sauce Mornay.24
- Pan Seared Salmon** Country Ham, Spinach, Laughing Shrimp, Bell Pepper, Potato Finished with Garlic Cream and Cilantro Emulsion. . . .22

Sides

- Vegetable**.7
- Pomme Frites with Truffle Emulsion**.7
- Roasted Fingerling Potatoes with Rosemary and Shallots**.7
- Sweet Potato Fries**.7



WINSTON'S
RESTAURANT