

Wesley & Rose

LOBBY BAR

SALADS



Cæsar

Full 9 | Half 6

crisp romaine hearts, parmesan, crostini

The Harvest gf

Full 12 | Half 7

organic mixed greens, apples, dried cherries
roasted pecans, goat cheese

- choice of lemon dijon vinaigrette, or molasses vinaigrette -

- to any salad add grilled chicken 7, skirt steak 9 -

SOUPS



Roasted Tomato gf

Bowl 9 | Cup 5

fresh herbs & cream

- add toasted cheese tartine 5 -

French Onion Soup 14

classic French onion soup
with croutons and brûléed cheese

SMALL PLATES



Parmesan Truffle Fries 9

truffle oil, herbs, parmesan

Bread Board 5

salted butter, honey and olive oil

Calamari 13

black garlic aioli, marinara, hot peppers,
caramelized lemon

Skirt Steak* 17 gf

5oz beef skirt steak, chimichurri,
bordelaise, arugula

- add potatoes au gratin 5 -

Baked Cheese Skillet 13

fontina, fresh herbs, white wine, heirloom cherry
tomatoes, fresh baked sourdough baguette

- add artichokes 4 -

Charcuterie & Cheese 21

three cheeses, two meats, marinated olives,
roasted nuts, housemade jelly, dried and roasted fruit,
fresh bread, crostini

HEARTIER PLATES

Lasagna 15

fresh pasta, marinara, pesto, zucchini, sweet red pepper,
spinach, ricotta, mozzarella, parmesan

- add local grass fed beef meatballs or housemade fennel sausage 7 -

Blackened Prime Rib 32 gf

12oz prime rib [first roasted, then blackened to perfection],
au gratin potatoes, roasted cauliflower, creamy horseradish, red wine jus

Roasted Cauliflower 17 gf, vegan

roasted half cauliflower, green peppercorn sauce, roasted baby potatoes

Lobster Mac & Cheese 27

creamy white cheddar Mornay sauce, pasta, lemon

- just mac & cheese, no lobster, same delicious cheese sauce 15 -

Surf Burger* 17

local grass-fed beef from Arrowpoint, bacon, gemstone lettuce,
heirloom tomato, bleu cheese

served on housemade focaccia bun with choice of fries or soup

- sub a gluten free bun 2 -

South Main Burger* 17

local grass-fed beef from Arrowpoint, roasted jalapeño, gemstone lettuce,
heirloom tomato, pimento cheese spread, manchego

served on housemade focaccia bun with choice of fries or soup

- sub a gluten free bun 2 -

PIZZA



a lust for crust! made in-house the old-fashioned way...

Cheese Pizza 12

surf's red sauce, 3 cheese blend...A classic on its own...or build your own



Pine Creek 15 ug

pesto base, buffalo mozzarella,
sun dried tomatoes, pine nuts,
artichokes, kale

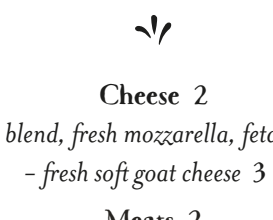
Mt. Massive 15

surf's red sauce, 3 cheese blend,
spicy salami, housemade fennel
sausage, peppadew peppers

The Selby 16

our take on the classic margarita pizza...
surf's red sauce, 3 cheese blend, fresh mozzarella,
pesto, basil, marinated heirloom tomatoes

- meatlovers add fennel sausage! 2 -



TOPPINGS



Cheese 2

3 cheese blend, fresh mozzarella, feta, parmesan

- fresh soft goat cheese 3 -

Meats 2

spicy salami, pepperoni, fennel sausage,
Canadia bacon, grilled chicken

Veggies 1

fresh basil, fresh jalapeno, peppadew peppers,
red onion, artichoke hearts, olives, pineapple,
roasted garlic, fresh mushrooms, arugula, spinach,
heirloom cherry tomatoes

- marinated heirloom tomatoes 2 -

Sauces

surf's red, olive oil, garlic olive oil,
- herbed ricotta 2, pesto 2, balsamic reduction on top 1 -

KIDS MENU

served with fresh cut veggies, fresh fruit, lemonade or milk, cookie or ice cream

- add a side of French fries 2 -

Mac & Cheese 8

white cheddar mornay sauce,
cavatappi pasta

Kids Pizza 8

cheese or pepperoni

Kids Burger 8

- add cheese 1 -



Decorate Your Own Kids Cookie 6

frosting & assorted toppings

SOMETHING SWEET



Flourless Dulce de Leche Chocolate Cake 10 gf

chocolate ganache, seasonal sauce

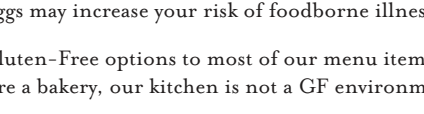
Basque Burnt Cheesecake 8

a specialty of San Sebastian, Spain, seasonal sauce

Ice Cream 5 gf

choice of vanilla, bourbon butter pecan
or rotating vegan ice cream

- add chocolate ganache and toasted almonds 3 -



* These items may be served raw or undercooked based on your specifications, or may contain raw or undercooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We provide Gluten-Free options to most of our menu items, however, as we are a bakery, our kitchen is not a GF environment.