

LUNCH MENU



871 West 4th Street
Winston-Salem, NC
336-724-7600

Starters

- Soup of the Day** bowl 6 / 7
- Spinach Dip** 10
spinach, artichokes, feta, toasted pita
- Buffalo Chicken Dip** 11
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Crab Dip** 12
lump crab meat, cream cheese, garlic bread
- Pimento Cheese Dip** 11
cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette
- Fried Pickles** 9
served with remoulade
- Winston's Best Calamari** 11
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Blackened Ahi Tuna** 13
rare-seared blackened tuna, topped with pickled peppers and a sesame ginger glaze

Salads

Dressing Choices: Balsamic, Ranch, Honey Mustard, Blue Cheese, Sesame Ginger, Fat Free Raspberry, Caesar, Herb Vinaigrette, Citrus Vinaigrette. Add avocado to any item below \$3

- Grilled Salmon Salad** • MP 11
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- Grilled Chicken Salad** 11
grilled chicken, mixed greens, tomato, cucumber, purple onion, jack & cheddar cheese, croutons
- SW Chicken Caesar Salad** 11
sweet & tangy fried chicken, romaine lettuce, black beans, roasted corn, tortilla strips, parmesan cheese, caesar dressing
- Blackened Ahi Tuna Salad** • 13
rare-seared, blackened ahi tuna, mixed greens, napa cabbage, pickled peppers, mandarin oranges, green onions, fried wontons, sesame ginger dressing
- Southwestern Flank Steak Salad** • 14
marinated flank steak, grilled to perfection, on a bed of mixed greens, topped with tomatoes, cucumbers, cheddar/jack cheese and fried onions
- Filling Station Salad** • 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans
add chicken - 5, salmon - MP, portabella - 4, shrimp - 6

Sandwiches and Wraps

Served with a choice of french fries, sweet potato fries, fruit, tomato & cucumber salad, broccoli, sautéed spinach, slaw, pasta salad. Substitute side for bowl of soup \$3
Add avocado to any item below or extra avocado for the BALT \$3

- Grilled Ham and Cheese** 11
sub turkey or bacon, choice of sourdough or wheat
- Build A Burger** • MP
ground chuck with choice of cheddar, habanero jack, swiss, bbq sauce, mushrooms, bacon, onion straws, slaw, peppers, lettuce, tomato, onion, pickle, on a potato roll
- Steak Sandwich** • 14
steak, fried onions, blue cheese crumbles, lettuce, tomato, balsamic caramelized onion aioli, on ciabatta bread
- BBQ Bacon Grill** 12
grilled chicken, bbq sauce, bacon, jack & cheddar cheese, lettuce, tomato, on a potato roll
- Salmon BLT** • MP
salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- BALT** 14
bacon, avocado, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- Fried Flounder Sandwich** 12
fried flounder, slaw, tartar, tomato, on a potato roll
- Applewood-Smoked Turkey Havarti** 12
applewood-smoked turkey, granny smith apples, lettuce, mayo, on ciabatta bread
- Portobello Wrap** 11
portobello mushrooms, squash, zucchini, peppers, baby spinach, caramelized onion, havarti, basil aioli, in a flour tortilla
- Turkey, Bacon and Gouda Wrap** 14
applewood-smoked turkey, crispy applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla
- Grilled Mahi Sandwich** 15
slaw, tomato, remoulade, on a potato roll
- Ahi Tuna Wrap** • 13
rare seared blackened tuna, spring mixed, napa cabbage blend, pickled peppers, cucumber, wasabi ranch, sesame ginger glaze

Entrees

- Shrimp and Grits** 15 / 25
shrimp, andouille sausage, tomato, baby spinach, fried grit cake, chipotle cream sauce, jack & cheddar cheese
- Salmon Entree** • MP
topped with lemon caper butter, broccoli
- Blackened Chicken Alfredo Pasta** 18
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
Add Shrimp: \$7, Portobello Mushroom: \$4, Broccoli: \$3
- Eggplant Ratatouille Pasta** 18
roasted eggplant, zucchini, red onion, red bell pepper, with herbs and marinara over angel hair pasta, garnished with parmesan cheese
Add Chicken: \$6, Shrimp: \$7
- Tortellini** 13 / 18
tri-colored cheese-filled tortellini, caramelized onion, sautéed mushrooms, spinach, roasted red pepper, parmesan cream sauce, shredded parmesan cheese
Add Chicken: \$6, Shrimp: \$7, Salmon: MP, Steak: \$6
- Blackened Mahi Mahi** 15
blackened mahi, remoulade, broccoli
- Jambalaya** 13 / 22
shrimp, chicken, andouille sausage, tomato, onion, peppers, celery, rice

Items marked with • are served /offered raw, undercooked or cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

This Month's ' Feature

	gl	btl
Paul Dolan Sauvignon Blanc, California	12	28
Paul Dolan Cabernet Sauvignon, California	13	32
Parducci Petit Syrah, California	12	28

WINE LIST

SPARKLING

	GL	BTL
Freixenet BLANC DE BLANC, Cava, Spain		16
Da Luca PROSECCO, Treviso, Italy	187mL	7
Da Luca PROSECCO, Treviso, Italy		24
Domaine Chandon ROSE BRUT, California	187mL	10
Domaine Chandon ROSE BRUT, California		32
Moet et Chandon Imperial BRUT, Epernay, France		65

ROSE

	6oz	9oz	BTL
Smoking Loon, California	8	11.5	28
Louis Jadot, France	9	13	32

WHITES

SAUVIGNON BLANC

Brancott SAUVIGNON BLANC, Marlborough, New Zealand	8	11.5	28
The Seeker SAUVIGNON BLANC, Marlborough, New Zealand	9	13	34
Maison Idart SANCERRE, France			42

CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	8	11.5	32
Kendall-Jackson Vintner's Reserve, California	9	13	34
La Crema, Sonoma Coast, California	10	14.5	35
Cakebread, Napa Valley, California			55

SEASONAL SPRING WHITES

Twin Vines VINHO VERDE, Portugal	6	8	20
Abellio ALBARINO, Rias Baixas, Spain	7.5	9.5	40
Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	7	10	24
La Toretta PINOT GRIGIO, Italy	7	10	24
Upshot BLEND, Sonoma, California	10	14.5	35
Villa Pozzi MOSCATO, Sicily, Italy	6	8.5	20
DeMarie ARNEIS, Langhe, Italy	9	13	34

REDS

PINOT NOIR

Hob Nob, France	7	10	24
Meiomi, California	10	14.5	36
Belle Glos Dairyman Vineyard, Russian River Valley, California			70

MERLOT AND MALBEC

Josh Cellars MERLOT, California	9	13	32
El Libre MALBEC, Mendoza, Argentina	7	10	24
Cakebread Cellars MERLOT, California			70

CABERNET SAUVIGNON

Liberty School, California	8	11.5	28
J. Lohr Seven Oaks, Paso Robles, California	10	14.5	36
B Side, North Coast, California			38
Jordan, Alexander Valley, California			80

ZINFANDELS AND SYRAHS

The Crusher PETITE SIRAH, California	8	11.5	28
Save Me San Francisco RED BLEND, California	7	10	24
Unshackled by the Prisoner Wine Co. RED BLEND, California	10	14.5	36
Saldo by the Prisoner Wine Co. ZINFANDEL, California			39
Polkura SYRAH, Chile			41

DESSERT WINES

Barbadillo Pedro Ximenex Sherry, Spain	7.00
Taylor Fladgate 10yr Old Port, Portugal	12.00

DESSERTS

Warm Chocolate Bourbon Pecan Pie	5.00
Served with ice cream	
Strawberry Dream Cake	6.00
Ultimate Hot Fudge Brownie	5.00
Served with ice cream	
Chocolate Lava Cake	5.00
Served with ice cream	

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS