WEETBAY

	SHAREABI	LES	
AL PASTOR SKEWERS achiote grilled pork ribeye, pineapple, red onion red pepper, salsa verde (gf)		BEEF CARPACCIO arugula, mustard vinagrette, black truffle, shaved parmesan, smoked maldon salt, grilled ciabatta (cgf)	\$29
QUESO FUNDIDO chorizo, poblano pepper, and grilled corn baked under oaxaca and chihuahua cheese with	\$13	BLACKENED SALMON TACOS (3) red cabbage slaw, salsa verde (gf)	\$20
tortilla chips (gf) SPICE ROASTED CARROTS za'tar roasted carrots, whipped feta,	\$12	FRIED OYSTERS lightly fried chesapeake oysters, house remoulade, lemon 1/2 dozen dozen	-
toasted pistachios, hot honey drizzle (gf) BRUSSEL SPROUTS bacon, breadcrumbs, parmesan cheese,	\$11	STUFFED MUSHROOMS lighty fried mushroom, creamy crab filling, parmesan, calabrian aioli	\$14
balsamic glaze (cgf) CALABRIAN WAGYU MEATBALLS	\$13	SWEET AND SPICY SHRIMP lightly fried shrimp, tossed in thai chili sauce, pickled onion	\$15
spicy calabrian chili, snake river farms wagyu bo diavolo sauce, parmesan, grilled ciabatta PARMESAN TRUFFLE FRIES house made ranch, calabrian aioli	\$11 SALADS &	TUNA POKE NACHOS wonton chips topped with poke dressed tuna, pickled onion, avocado, serrano peppers, eel sau wasabi aioli, micro cilantro	\$19 ace,
E/\\	SOUPS	/ = 70	
FRENCH ONION SOUP ciabatta croutons, gruyère	\$10	CAESAR SALAD hearts of romaine, fresh parmesan, ciabatta croutons, pancetta, house caesar dressing (cgf)	\$12
HOUSE SALAD spring mix, baby heirloom tomatoes, candied walnuts, gorgonzola, balsamic vinaigrette (gf) GRILLED WEDGE SALAD	\$8 \$13	COBB SALAD WITH GRILLED ROMAINE baby heirloom tomatoes, grilled corn, pancetta, avocado, feta cheese, pickled onion, boiled egg, balsamic vinaigrette (gf)	\$15
bacon, gorgonzola, baby heirloom tomatoes, roa red beets, house ranch dressing (gf)	sted	Add to salad: Chicken (8), Tenderloin Medalli Blackened Faroe Island Salmon (15), Shrimp	
4011	SANDWICH & ENTREE		
TENDERLOIN SANDWICH	\$25	GRILLED FAROE ISLAND SALMON	\$ 34
sliced filet mignon, onions, mushrooms, provolone cheese, horseradish aioli, ciabatta	\$23	blackened, spinach and artichoke orzo, sundried tomato, gremolata	J J4
SWEETBAY BURGER provolone cheese, lettuce, tomato, onion, pickles	\$16	MUSHROOM RISOTTO parmesan risotto with pan fried shiitake, beech, cremini, and oyster mushrooms, black garlic purée, herb oil (gf) add shrimp (12), salmon (15), tenderloin medallion (25), chicken (8)	\$25
CHICKEN BACON AVOCADO lettuce, tomato, calabrian aioli, swiss, ciabatta	\$16	CHICKEN PICATTA lightly floured chicken breast pan fried, linguine, lemon caper butter sauce	\$22
SNAKE RIVER FARMS WAGYU BEEF BURGER boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries	\$25	CHEF'S PAELLA cajun style with diavolo sauce, arborio rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, cilentus gwilled gislette (cgf)	\$45
Sandwiches come with your choice of a house		cilantro, grilled ciabatta (cgf)	

 $Consuming\ raw\ or\ under cooked\ meats, poultry, seafood, shell fish, or\ eggs$ may increase your risk of foodborne illness

Sandwiches come with your choice of a house salad, french fries, or upgrade to truffle fries (\$2)