

# BAR

## JOSIEWYATT'S GRILLE

### BITES

#### HOUSE MARINATED MEDITERRANEAN

OLIVES   4

citrus, garlic, rosemary

#### HOUSE MADE RED PEPPER HUMMUS 5

served with spiced crispy pita chips and veggies

#### CHEESE PLATE 10

assorted gourmet cheese & accompaniments

#### CHIPS & SALSA 5

#### SHRIMP COCKTAIL 16

lemon, house made cocktail sauce

#### CHICKEN WINGS 6 - \$10 12 - \$15

buffalo or chef's secret recipe

#### SLIDERS\* 15

pimento cheese, caramelized onion, pesto aioli

#### SOUP OF THE DAY 10

### SALADS

#### BIBB LETTUCE 11

shaved radish, pickled onions, green goddess dressing

#### CAESAR SALAD\* 11

croutons, parmesan, anchovies, house made caesar dressing

ADD CHICKEN  8 SALMON\*  10 STEAK\*  12

### MAINS

#### B.L.T.A. 16

bacon, lettuce, tomato, avocado, sourdough, garlic aioli\* - served with fries

#### LUMP CRAB MELT 18

tomatoes, onion, artichoke, parmesan, white cheddar, sourdough - served with a side salad

#### JW BURGER\* 18

bacon onion jam, bibb lettuce, tomato, white cheddar, pretzel bun, truffle aioli\* - served with fries

#### MARINATED FLAT IRON STEAK\* 21

mixed greens, pickled shallots, blue cheese, truffle vinaigrette

EXECUTIVE CHEF ROBERT GILBERTSON

 gluten free |  vegetarian

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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