

Williamsburg **Hotel**

ENTREES



14

16

28

28

24

27

19

47

SMALL PLATES

Yellow Tomato Gazpacho watermelon, grape tomato, Persian cucumber, easter radish	12	Spaghetti Squash Cacio e Pepe soft poached egg, oreganata crumb
Summer Garden Greens bibb lettuce, radicchio, oranges, thyme- shallot vinaigrette	14	Black Truffle Gnocchi corn puree, asparagus, caramalized onion, toasted almonds
Persian Cucumber & Avocado citrus labneh, grapefruit, red onion, raw honey, bee pollen	14	Seafood Pasta lobster & mussel broth, uni butter, middle neck clams, wild shrimp
Heirloom Tomato Salad yellow watermelon, ricotta salata, jalapeño, strawberry-yuzu vin	16	King Salmon purple cauliflower puree, broccolini, passion fruit & basil vinaigrette
Burrata & Apples chile & polenta toast, apple butter	17	Wood Fire Roasted Monkfish sweet teriyaki, lemongrass, coconut rice
Wild Blue Shrimp Ceviche leche de tigre, tomato salsa, cilantro	17	Roasted Airline Chicken butter whipped potatoes, mushroom velouté, charred scallion, black truffle sauce
Wood Fire Roasted Octopus creamy russet potato & turmeric, braised bok-choy, smoked paprika	19	Wagyu Beef Burger onion & bacon jam, fontina cheese, guanciale,
Tuna Tartare	18	bbq fries
wasabi, avocado, ponzu Steak Tartare shallots, capers, bbq chips, quail egg, sourdough bread	17	20oz Bone-In Ribeye Steak choice of two sides with Harvey's special sauce
Crispy Slab Bacon Tacos	15	

PIZZA

Five Cheese Pizza mozzarella, smoked fontina, cheddar, parmesan, grana padano	14
Calabrian Pizza spicy soppressata, fresh mozzarella, Calabrian chili infused honey	18
Shiitake Pizza celery root puree, black garlic, smoked	18

vinegar spiked veggie slaw, garlic-lime aioli

fontina cheese, black truffle sauce

SIDES

Roasted Asparagus	10
Wood Roasted Shishito Peppers	11
Za'atar Spiced Cauliflower	9
Butter Whipped Potatoes	9
Bleu Cheese Truffle Fries	12

All breads $\ensuremath{\mathcal{E}}$ baked goods are made in-house using freshly milled flour. In collaboration with local vendors, our plant and whole grain driven menu celebrate the seasonality and bounty of the region.

