

PREVIEWS

WAGYU CORN DOGS 14

Yellow corn batter, house ketchup, pickled mustard seed

CRISPY BURRATA 14

Spicy marinara, breaded burrata, basil caper pesto, pita bread (VG)

SHORT RIB EGGROLL 15

Caramelized onion, white cheddar, wasabi aioli

STUFFED MUSHROOMS 12

Garlic + goat cheese stuffing, crispy panko top, lemon calabrian chili aioli

BUFFALO HUSH PUPPIES 13

Chicken + onion + celery filled, cheezy crusted, spicy ranch

CREAMY ARTICHOKE + BRUSSELS SPROUT DIP 12

Caramelized artichokes + Brussels sprouts, pita bread (VG)

SHRIMP COCKTAIL 18

Black tiger shrimp, cocktail sauce, wasabi aioli, burnt lemon, pickled mustard seed (GF)

MUSHROOM PESTO FLATBREAD 14

Shimeji mushrooms, basil caper pesto, goat cheese crumbles, white cheddar, blistered tomatoes, balsamic glaze (VG)

MEAT + CHEESE BOARD 28

Smoking Goose meats, manchego + brie cheeses, olives, water crackers, Chilean orange jam, seasoned nut mix

GARDEN

CAESAR SALAD 10

Romaine lettuce, red onion, roasted garlic chickpea croutons, caesar blend cheese, pesto caesar dressing (GF/VG)

PREWITT SALAD 12

All the lettuce, shredded kale, chickpea, roasted cherry tomato, farro, Italian cheese, choice of dressing (VG)

SEASONAL SALAD 12

Apples, candied walnuts, feta cheese, dried cranberries, house poppyseed dressing (VG)

Add chicken, steak, shrimp or salmon to any salad +7

House Made Salad Dressings: Buttermilk Basil, Italian, Bleu Cheese, Pesto Caesar, Balsamic, Ranch, Poppyseed

MAIN FEATURES

SHORT RIB BOLOGNESE 29

Soy braised short rib, pappardelle noodles, creamy tomato short rib sauce, blistered tomatoes, bread

Suggested Pairing: Chamisal Pinot Noir

CHICKEN SCALLOPINI 26

Pan seared breaded chicken breast, truffle mash, mushroom pancetta pan sauce gravy, grilled broccolini

Suggested Pairing: Storypoint Chardonnay

MUSHROOM ALFREDO 20

Penne pasta, creamy alfredo sauce, roasted mushrooms, parmesan, grilled bread (VG)

Add chicken, steak, shrimp, short rib or salmon +7

Suggested Pairing: Cline Merlot

GRILLED SWORDFISH 35

Grilled Atlantic swordfish, pancetta Brussels hash, purple carrot purée

Suggested Pairing: Terra d'Oro Pinot Grigio

SALMON 33

Pan seared blackened salmon filet, couscous, lemon beurre blanc sauce, squash medley

Suggested Pairing: C.H. Berres Riesling

SHRIMP + GRITS 33

Grilled shrimp, smoked cheese grits, cajun style gravy, andouille sausage, blistered cherry tomatoes, crispy kale, scallions

Suggested Pairing: Overstone Sauvignon Blanc

STEAKS

RIBEYE 44

12 ounce, hand cut, truffle mash, charred carrots (GF)

Suggested Pairing: Franciscan Cabernet

FILET 46

8 ounce, hand cut, fingerling potato confit, asparagus (GF)

Suggested Pairing: Chamisal Pinot Noir

STEAK FRITES 28

8 ounce sirloin, sliced with house chimichurri, tallow fries

Suggested Pairing: Seghesio Angela's Table Red Zinfandel

NEW YORK STRIP 32

10 ounce, hand cut, fingerling potato confit, Brussels sprouts (GF)

Suggested Pairing: Finca El Origen Malbec

CARAMELIZED BLEU CRUST +3

PARMESAN COMPOUND BUTTER +3

STEAK ADDS

GARLIC CONFIT BUTTER +3

THREE GRILLED SHRIMP +7

GRIPS

PREWITT BURGER 16

House blend steak smashed patties, white cheddar, bacon jam, caramelized onions, shrettuce, garlic aioli, brioche bun, side tallow fries

CHICKEN SANDWICH 14

Grilled or fried chicken breast, orange chili jam, goat cheese, shrettuce, mayo, brioche bun, tallow fries on side

A LA CARTE SIDES

TRUFFLE MASH 5

FRIED BRUSSELS 5

SQUASH MEDLEY 5

SOUP OF THE DAY 5

PANCETTA BRUSSELS HASH 7

SIDE SALAD 7

GRILLED ASPARAGUS 5

TALLOW FRIES 5

ENJOY DESSERT OR AFTER DINNER DRINKS IN OUR LOUNGE

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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

FOR THE TABLE

PASTRY BOARD 22
Selection of four house made pastries served with butter, jam and fruit

BREAKFAST POUTINE 13
Tallow fries, house made sausage gravy, sunny egg, white cheddar cheese curds

MIMOSA FLIGHT 18
Flight of three mimosas with assorted freshly squeezed juices and fruit

BRUNCH FEATURES

PREWITT PLATE 14
Three eggs, Smoking Goose sausage patties or bacon, grit cake, sourdough toast, English muffin or biscuit

ASPARGUS + MUSHROOM OMELETTE 12
Three egg omelette, shimeji mushrooms, grilled asparagus, goat cheese, balsamic, side salad with vinaigrette (VG)

FRENCH TOAST 15
Texas toast, Nutella, seasonal fruit, whipped butter, maple syrup, house whipped cream, powdered sugar
add sausage or bacon +6

EGGS BENEDICT 13
House made English muffin, poached egg, prosciutto, arugula, hollandaise, side salad with vinaigrette

SHRIMP + GRITS BENEDICT 18
Grit cakes, grilled shrimp, andouille sausage gravy, poached eggs, side salad with vinaigrette

OLD-FASHIONED PANCAKES 14
Three buttermilk pancakes, orange bourbon butter syrup, whipped butter, garnished with orange slices, Luxardo cherry
add sausage or bacon +6

STEAK + EGGS 26
8 ounce sliced sirloin, two eggs, side salad with vinaigrette

BEES + GEES 13
Buttermilk biscuits, house made sausage gravy, waffled hash browns, two eggs

BRUNCH SANDIE 14
Sourdough toast, sunny egg, arugula, Smoking Goose bacon, black garlic aioli, hot honey, brie cheese, side salad with vinaigrette

BRUNCH SLIDERS 16
Canadian bacon, ham, American cheese, egg slider
Fried chicken, candied bacon, maple mayo, maple syrup slider
side salad with vinaigrette

CHICKEN SANDWICH 14
Grilled or fried chicken breast, orange chili jam, goat cheese, shrettuce, mayo, brioche bun, tallow fries on the side

MUSHROOM PESTO FLATBREAD 14
Shimeji mushrooms, basil caper pesto, goat cheese crumbles, white cheddar, blistered tomatoes, balsamic glaze (VG)

PREWITT BURGER 16
Two dry aged beef smashed patties, white cheddar cheese, jalapeño bacon jam, caramelized onions, shrettuce, black garlic aioli, brioche bun, tallow fries on the side
add a farm egg +3

GARDEN

CAESAR SALAD 10
Romaine lettuce, red onion, roasted garlic chickpea croutons, caesar blend cheese, pesto caesar dressing (GF/VG)

PREWITT SALAD 12
All the lettuce, shredded kale, chickpea, roasted cherry tomato, farro, Italian cheese, choice of dressing (VG)

SEASONAL SALAD 12
Apples, candied walnuts, feta cheese, dried cranberries, house poppyseed dressing (VG)

add chicken, steak, shrimp or salmon to any salad +7

Salad Dressings: Buttermilk Basil, House Italian, Bleu Cheese, Pesto Caesar, House Balsamic, Ranch, Seasonal Vinaigrette

A LA CARTE

CINNAMON ROLL 6
BISCUIT + JAM 6
ENGLISH MUFFIN + JAM 6
TOAST + JAM 6
HOUSE MUFFIN 6

GRIT CAKES 6
SMOKING GOOSE BACON 6
SMOKING GOOSE SAUSAGE PATTIES 6

TWO EGGS 6
PANCAKE 5
WAFFLED HASH BROWNS 6
FRUIT BOWL 6
SALAD + VINAIGRETTE 6

BRUNCH COCKTAILS

HOUSE BLOODY MARY 13
add bacon +1 or add shrimp +3
MIMOSA 12
CASTAWAY 14
ESPRESSO MARTINI 14
BOTTLE OF BUBBLY 25

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