

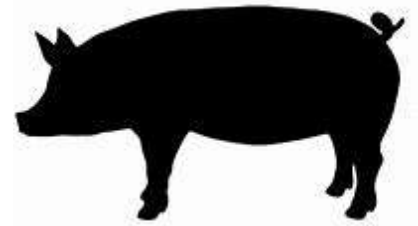
LUNCH Tues-Fri 11:30-2:30
DINNER Tues- Thur 5:30-9:00
Fri & Sat 5:30-9:30
BRUNCH Sat & Sun 10-2:30

www.wattsgrocery.com 416-5040



DINNER

WATTS  **GROCERY**



STARTERS Soup 6

House Macaroni and Cheese with caramelized onions, roasted cherry tomatoes, and a parmesan cheddar cheese blend 13

Bibb Salad with beets, toasted pecans, croutons, bacon, shaved Parmesan and garlic Caesar dressing 10

Chopped Salad with avocado, tomato, cucumber, pickled onion, bacon and buttermilk blue cheese dressing. 10

Cornmeal Fried Oysters over green apple salad with remoulade *13

Tuna Tartar with sweet potato chips, avocado and sriracha aioli *13

Thai Coconut Curry Mussels with lime and cilantro *12

ENTREES

Grilled 14 oz Certified Angus Ribeye Frites, creamed winter greens and shallot herb butter * 28

Pepper Crusted Day Boat Scallops on warm Yukon-gold, Leek and bacon salad with whole grain mustard sauce. * 24

Braised North Carolina Pork Shank over black eyed peas with sautéed green beans 22

Spicy Shrimp Etouffee with onions, celery and poblano peppers in a roux based tomato sauce served over rice pilaf * 23

Crab Stuffed South Carolina Red Snapper on cauliflower and leek puree with sautéed carrots and broccoli * 25

Pan Seared Duck Breast with ancho chile red wine sauce over roasted butternut squash, shitake, arugula hash * 22

SIDES 5

Farmer's Cheese Hushpuppies with basil mayo

Bacon Braised Collards

Haricot Verts with shallot butter

Black Eyed Peas

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of food borne illness

