



Winchester Woodfire Grill

DINNER

ENTREES

GF GINGER BEER BRINED GRILLED CHICKEN BREAST

Grilled Asparagus, Creamy Mushrooms with Marsala 17

CATCH OF THE DAY

Please Ask Your Server About Our Fresh Wild Catch Program MKT

🔥 CRAB MAC & CHEESE BAKE

Blue Lump Crab, Onions, Bacon, Sweet Baby Peppers, Parmesan, Mozzarella, Cheddar, Habanero Cheese 18

GF GRILLED PORK TENDERLOIN*

Pan Roasted Potatoes, Flash-Fried Brussels, Maple & Bacon Cream 21

GF CAST IRON SCORCHED BACON WRAPPED SEA SCALLOPS

Stone Ground Jalapeño Cheese Grits, Grilled Asparagus, Brandy Glaze 26

DOUBLE ACTION SHRIMP & GRITS

Fried Stone Ground Cheese Grits, Sweet Baby Peppers, Andouille, Tomatoes, Scallions, Parmesan Cream 21

GF PAN SEARED NORWEIGAN SALMON

Pan Roasted Potatoes, Garlic Sautéed Spinach, Roasted Bacon & Corn Cream 20

PASTA CARBONARA*

Onions, Bacon, Sundried Tomato, Sweet Peas, Scallions, Parmesan, Brandy Cream, Topped with a Fried Egg

{Can easily be altered upon request to accommodate a vegetarian diet} 16

+ Grilled Chicken 4 + Grilled Salmon 5 + Grilled Shrimp 5 + Grilled Filet* 10

STEAKS

We Source the Finest Top Choice or Higher Beef Available for Our Steaks. Seasoned with Our House Seasoning Blend, Each Steak is Grilled to the Temperature of Your Choice & Served with a Side Wedge or Caesar Salad & One Side of Your Choice.

GF NY STRIP*

USDA Choice or Higher 14oz Center Cut Wet Aged Beef 35

GF FILET MIGNON*

USDA Choice or Higher 8oz Center Cut Wet Aged Beef 32

GF BONE IN RIBEYE*

USDA Choice or Higher 16oz Lollipop Cut Wet Aged Beef 39

GF BASEBALL CUT SIRLOIN*

USDA Prime 8oz Center Cut Wet Aged Beef 19



STEAK PAIRINGS



GF WHITE TRUFFLE BUTTER 1

CRAB CAKE 7

GF BLUE CHEESE CRUMBLES 2

GF SCALLOPS 7

GF HORSERADISH CREAM .50

GF GRILLED SHRIMP 5

GF WHISKEY MOLASSES .50

GF ESPRESSO RUBBED .75

GF BURGUNDY BRAISED WILD MUSHROOM & ONION 2.50

GF PEPPERCORN CRUSTED .75
CRISPY ONION STRAWS 1

SIDES

GF PAN ROASTED POTATOES 3

GF GARLIC SAUTÉED SPINACH 3

GF BAKED POTATO 4

GF GRILLED ASPARAGUS 4

GF 🔥 STONE GROUND JALAPEÑO CHEESE GRITS 3

GF STEAMED BROCCOLI 3

FRENCH FRIES 3

FLASH-FRIED BRUSSELS 4

GF - Gluten Free 🔥 - Spicy

STARTERS

CREOLE FRIED GREEN TOMATOES

Roasted Goat Cheese 9

SWEETWATER 420 BATTERED ONION RINGS

Blue Cheese-Horseradish Dipping Sauce 7

SOUTHERN FRIED PICKLES

Orange-Sriracha Aioli 7

CHICKEN & WAFFLE SKEWERS

Berry-Honey Butter, Maple Syrup 8

CRISPY CALAMARI

Lemon-Herb Aioli Dipping Sauce 9

CRAB CAKES

Bibb, Lemon-Ginger Vinaigrette 14

PAN STEAMED MUSSELS

Onions, Andouille, Tomatoes, Garlic, Butter White Wine Broth, Grilled Bread 10

SALADS

GF HOUSE BIBB WEDGE

Bibb, Tomato, Toasted Almond, Blue Cheese Crumbles, Feta Crumbles, Herbed Greek Feta Vinaigrette
Side 4 Full 8

CAESAR SALAD

Romaine, Parmesan, Croutons, Creamy Caesar Dressing
Side 4 Full 8

ENTREE SALADS

GF SPINACH SALAD

Spinach, Tomato, Cucumber, Bacon, Red Onion, Almond, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette 9

CHOPPED SALAD

Chopped Bibb & Romaine, Asparagus, Tomato, Cucumber, Cranberries, Bacon, Feta, Crispy Onion Straws, Jalapeño Buttermilk or Citrus Vinaigrette 9

+ Fried Chicken to Any Full Salad 4

+ Grilled Chicken to Any Full Salad 4

+ Grilled Salmon to Any Full Salad 5

+ Grilled Shrimp to Any Full Salad 5

+ Grilled Filet to Any Full Salad* 10

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness | Please inform your server of any food allergies.
18% gratuity included for parties of 6 or more.

Winchester Woodfire Grill

LOUNGE

LOUNGE FOOD

WINCHESTER BURGER*

Bacon, American Cheese, Lettuce, Tomato, Red Onion, Fries 12

BLACK & BLUE BURGER*

Blackening Seasoning, Blue Cheese, Lettuce, Tomato, Caramelized Onions, Fries 12

STEAKHOUSE BURGER*

Whiskey Molasses Glazed Mushrooms, Provolone, Crispy Onion Straws, Fries. 12

IRON SKILLET MAC & CHEESE

Pasta, Mozzarella, Parmesan, Cheddar Cheese 8

PULLED PORK SLIDERS

Braised Pork, Slaw, Whiskey Molasses Glaze, Pickle, Fries 9

CHICKEN TENDERS

Fries 12

DRAFT BREWS

BUD LIGHT

St Louis, MO, Light Lager, 4.2%
16oz 4 23oz 5.50

BLUE MOON

BELGIAN WHITE
Golden, CO, Witbier, 5.4%
16oz 5 23oz 6.50

SWEETWATER 420

Atlanta, GA, Pale Ale, 5.7%
16oz 5 23oz 6.50

SEASONAL

ROTATING TAP
Inquire Within
MKT

SCOFFLAW

BASEMENT IPA
Atlanta, GA, IPA, 7.5%
16oz 7 23oz 8.50

REFORMATION

DECLARATION
Woodstock, GA, Imperial Stout, 9.7%
13oz 8

CRAFT BREWS

BURNT HICKORY EZEKIAL'S WHEEL

Kennesaw, GA, Pale Ale, 6.5%
12oz BTL 5

WILD HEAVEN WHITE BLACKBIRD

Decatur, GA, Saison, 6%
12oz Can 6

MONDAY NIGHT DRAFTY KILT

Atlanta, GA, Scotch Ale, 7.2%
12oz BTL 6

TREEHORN DRY CIDER

Marietta, GA, Dry Cider, 5.9%
12oz Can 6

VICTORY PRIMA PILS

Downington, PA, German Pilsner, 5.3%
12oz BTL 4.50

LAGUNITAS SUCKS ALE

Petaluma, CA, IPA, 7.85%
12oz BTL 5

LEFT HAND MILK STOUT NITRO

Longmont, CO, Milk Stout, 6%
12oz BTL 5

FOUNDER'S BREAKFAST STOUT

Grand Rapids, MI, Stout, 8.3%
12oz BTL 7

FOUNDER'S CENTENNIAL IPA

Grand Rapids, MI, IPA, 7.2%
12oz BTL 4.50

GREEN FLASH WEST COAST IPA

San Diego, CA, Imperial IPA, 8.1%
12oz BTL 7

BELL'S TWO HEARTED ALE

Kalamazoo, MI, IPA, 7%
12oz BTL 5

ALPINE HOPPY BIRTHDAY

San Diego, CA, Session IPA, 5.25%
12oz BTL 6.50

THE "USUAL SUSPECTS"

BUDWEISER

St Louis, MO, Lager, 5%
12oz BTL 3

MILLER LITE

Milwaukee, WI, Light Pilsner, 4.17%
12oz BTL 3

COORS LIGHT

Golden, CO, Light Lager, 4.2%
12oz BTL 3

CORONA

Mexico, American Lager, 4.6%
12oz BTL 4.50

MICHELOB ULTRA

St Louis, MO, Light Lager, 4.2%
12oz BTL 4

HEINEKEN

Netherlands, Pale Lager, 5%
12oz BTL 4.50

STELLA ARTOIS

Leuven, Belgium, Pale Lager, 5%
11.2oz BTL 5

YUENGLING LAGER

Pottsville, PA, Amber Lager, 4.5%
12oz BTL 4.50

HAND CRAFTED COCKTAILS

THAI MULE

Square One Organic Basil Vodka. Lime. Barritt's Bermuda Ginger Beer. Served on the Rocks. 8

HIBISCUS BLOSSOM

Hangar One Mandarin Blossom Vodka. Fruitlab Hibiscus. Lemon. Sugar. Cranberry. Served Up. 9

LITTLE BIRDIE

Square One Organic Botanical Vodka. Pur Williams Pear. Lemon. Orgeat. Glenlivet 12. Served Up. 9

FRASER RIVER 75

St George Raspberry. Lemon. Sugar. Champagne. Served Up. 7

PORCH SWING

Tito's Vodka. Giffard Peach. Lemon. Honey. Orange. Byrrh. Walnut Bitters. Served Up. 9

APPLES TO APPLES

St George Apple Brandy. Apple Cider. Lemon. Cinnamon Syrup. Barkeep Apple Bitters. Champagne. Served Up. 8

HANKY PANKY

Gosling's Black Seal Rum. Giffard Banana. Lime. Pineapple. St Elizabeth Allspice Dram. Orgeat. Served Up. 9

RETROPOLITAN

Smith & Cross Jamaican Rum. Angostura Lime. Triple Sec. Pineapple. Served Up. 8

THE HIPSTER

Del Maguey Vida Mezcal. Cocchi Americano. Mango Puree. Lemon. Orange. Ginger. Served on the Rocks. 9

PINK CADILLAC

Cazadores Silver. Del Maguey Vida Mezcal. Lime. Giffard Grapefruit. Cinnamon Syrup. Served on the Rocks. 9

THE PERSONAL TRAINER

Black Cherry Bourbon. Angostura Bitters. Lime. Ginger. Carrot. Served on the Rocks. 9

DOC'S ORDERS

Bulleit Bourbon. Taylor's Velvet Falernum. St Elizabeth Allspice Dram. Lemon. Ginger. Served on the Rocks. 9

BOURBON OLD FASHIONED

Woodford Bourbon. Angostura Bitters. Fee Bros Orange Bitters. Demerara. Served on the Rocks. 10

RYE SAZERAC

Bulleit Rye. Peychaud's Bitters. Angostura Bitters. Demerara. Absinthe Verte. Stirred & Served Neat. 10

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110 MOUNTAIN VISTA BLVD | WINCHESTERWOODFIRE.COM | 770.345.4745