

APPETIZERS

COAL ROASTED PORK BELLY & SCALLOPS \$17

White BBQ, burnt honey glaze, apple slaw (GF)

BUFFALO CHICKEN FLATBREAD \$16

Our famous buffalo chicken sauce, green onion, smoked cheese, blue cheese dressing

MUSHROOM BAO BUNS \$15

Grilled and marinated portobello, pickled carrot & daikon, cucumber, cilantro (Vegan)

GRILLED SHRIMP \$15

Smoked garlic butter, charred lemon (GF)

Add grilled bread \$3

FRIED BRUSSELS \$15

Spiced maple glaze, cider cream, asiago (V, GF)

Add smoked bacon \$3

BURGERS & ROTISSERIE SANDWICHES

Served with house chipped fries, on Di Valerio's brioche

Substitute for side salad \$3

Gluten Free Bun \$2

THE WT BURGER

5oz Single Patty \$16

10oz Double Patty \$21

Sirloin, chuck, brisket & beef fat caramelized onion patty

Cheddar cheese, lettuce, special sauce

Add smoked bacon \$3

FALAFEL NAANWICH \$17

Chickpea falafel, tzatziki, millionaire pickles, lettuce, tomato, burnt feta (V)

CHICKEN BACON SANDWICH \$19

Pulled rotisserie chicken, smoked cheddar, cranberry aioli, leafy greens, Di Valerio's multigrain, smoked bacon

& MORE

FISH & CHIPS \$22

Two pieces of beer battered haddock, house cut fries, coleslaw, tartar sauce

CHICKEN BACON RANCH POUTINE \$19

House chipped fries, pulled chicken, bacon, Knoydart cheese curds, garlic ranch, smokey jus (GF)

NACHOS AL PASTOR \$24

Fire roasted pineapple salsa, slow spit roasted pork, cilantro, chipotle crema, jack cheese

DF - Dairy Free | V - Vegetarian | GF - Gluten Free

We can not guarantee that all items will be safe for all food restrictions.

HARDWOOD ROTISSERIE & CHARCOAL GRILL

WT SIGNATURE CHICKEN

1/4 - Leg | \$9 1/4 - Breast | \$12 1/2 Chicken | \$18
With smoky chicken dripping jus (GF)

BANKERS SPECIAL \$14

1/4 leg, coleslaw, fries & smoky chicken dripping jus (GF)
No substitutions

PORK CHOP \$23

10oz bone in pork chop, embered sweet potato,
apple butter, Bourbon pecans (GF)

THE STEAK \$24

8oz AAA PEI Atlantic Beef (terres major cut),
roasted bone marrow butter (GF)

GRILL FEATURE

Available after 5pm. Ask your server for details.

GRILL STEAK TACOS \$20

Marinated steak, feta,
pickled onions, salsa roja,
chipotle crema, cilantro

SALMON \$27

Coal roasted parsnip,
Bourbon ginger glaze (GF)

ENHANCE YOUR MEAL WITH OUR SIGNATURE SIDES:

HOUSE FRIES \$4

Smoked salt, parsley (DF, V)

FULLY LOADED TWICE BAKED POTATO \$7

Goat cheese, roasted garlic, bacon & green onion (GF)

GRILLED CAESAR \$8

Creamy Caesar dressing, smoked bacon, local asiago (GF)

GREEN SALAD \$7

Leafy greens, apple cider vinaigrette, cheddar,
pickled onion, apple (GF, V)

CHARRED BROCCOLINI \$8

Charred lemon vinaigrette (GF, V)

COLESLAW \$3

Pickled cabbage, creamy mustard dressing (GF, V)

MONTEREY JACK CORNBREAD \$2.50

Smoked butter, burnt honey (V)

COAL ROASTED SQUASH \$8

Whipped goat cheese, pickled shallot, brown butter crumble (V)

Sides are prepared as single portions

Groups of 8+ are subject to an automatic gratuity.