



WINNA'S KITCHEN

the number one

we are committed to easing hunger and restoring dignity to our community. for \$5, you can provide a meal for a person in need by adding a "No. 1" to your meal, today. [MT 25:40](#)

the sweets

RICARDO TOAST - 17

country toast & lemon ricotta topped with roasted berries, honey, balsamic reduction, pecans and herbs. served with salad.

SILLY MILLIE - 14

light and fluffy lemon ricotta pancakes served with house-made lemon curd and berry compote

FRENCH TOAST - 16

sourdough bread soaked in egg custard & grilled to perfection! w/ sausage or bacon

HEALTH NUT - 15

vanilla almond granola soaked overnight in greek yogurt and finished with fresh seasonal fruit, honey and pecans.

the salads -or wraps

GREEN GODDESS - 15

crispy romaine, shaved parmesan, with our house-made herbed caesar & toasted panko. have it as a salad or in a wrap! add chicken +5 add shrimp + 7 add avocado +2

HOUSE SALAD - 15

tender greens, rainbow carrots, tomato, cucumbers & feta. served with flatbread add tuna +3 chicken +5 add shrimp + 7 add avocado +2

ARUGULA SALAD - 15

spicy arugula, feta, bacon, pecans & strawberries with our lemony house dressing- add tuna +3 chicken +5 add shrimp + 7 add avocado +2

FRESH ROLL SALAD - 15

spicy arugula, carrot ribbons, red cabbage, sweet peppers, basil, avocado, cucumbers & sesame seeds and rice noodles w/ sesame peanut dressing- add tuna +3 chicken +5 add shrimp + 7 add avocado +2

the specialties

CAST IRON OMELET - 14

fresh scrambled egg custard with meats, cheeses & veg. choose your 3 favorite fillings:

veggies: tomato, spinach, sweet peppers, green onion

cheeses: cheddar, parmesan, swiss, or feta

meats: bacon, sausage, turkey sausage

SHRIMP & GRITS - 25

this is the showstopper! sweet tender shrimp & house made grits served with our own savory cream sauce!

BACON AND EGG FRIED RICE - 17

basmati rice, pecan smoked bacon, scrambled eggs, soy, hoisin, snap peas, sesame oil scallions, spicy mayo & sesame seeds

chicken +5 add shrimp + 7 avocado +2

SALTED HONEY CHEESE TOAST - 16

our southern twist on a classic welsh rarebit. 2 slices of toast loaded with our 3 cheese blend and broiled to perfection! finished with a drizzle of honey and maldon sea salt. served with a house salad.

avocado +2 shrimp + 7 chicken +5 bacon +4 eggs +5

chicken salad \$17

choose from two of our favorite seasonal flavors:

strawberry pecan or a light & zesty lemon basil served on a green salad, toasted sourdough, or wrap. served with a side

the sandwiches

MO BETTA BLT - 15

thick cut bacon, avocado, arugula, and tomato on toasted freshly baked bread- with mayo and our bacon fig jam.

THE WHISTLER - 12

this is our favorite breakfast option, but you can have it anytime! crispy sausage, over medium egg, sharp coastal white cheddar, & lemony dressed arugula on a soft roll

BEACH BABY WRAP - 13

3 scrambled eggs, bacon, avocado, tomatoes, swiss, & green goddess dressing on a whole wheat wrap.

TUNA CROQUETTE - 13

a jumbo tuna croquette on a toasty brioche bun with arugula, tomato, & lemon dill yogurt

good things...take time

good things... take time. all of our dishes are made **with care to order.** if you're in a special hurry, let us know and we will try our best to accommodate you



WINNA'S
KITCHEN

Fridays & Saturdays

DINNER SPECIALS
5 P M - 9 P M

your choice of salad or dessert

HAND ROLLED PASTA FEATURE - 35

freshly made to order- this fresh hand rolled pasta is perfect if you're looking for a satisfying indulgence. Ask your server for tonight's preparations.

STEAK FEATURE - 45

Our house preparation is a prime, hand cut and trimmed filet mignon (7-8 ounces) cooked to your desired temperature, fully rested, sliced, then served on a cutting board with grass-fed butter, garlic, parsley, lemon zest, maldon salt & pepper. served with roasted root vegetables and yeasted mashed potatoes.

*Ask your server for tonight's special preparation.



SHRIMP & GRITS - 30

this is the showstopper! sweet tender local shrimp & house made grits served with our own savory ham and tomato infused cream sauce!

TUNA CROQUETTE - 25

pole caught italian yellowfin packed in olive oil, mixed with mustard, dill, panko and spices. served with lemon and dill yogurt sauce, salad and our house yeasted potatoes

THE KITCHEN'S CHICKEN - 30

tender, juicy organic chicken breast served on our house potatoes with an apple cider beurre blanc and our house salad, this is the dish that every one in our kitchen loves and we believe you will too!

MEAT & POTATOES - 28

grass fed beef, panko bread crumbs, and house seasonings baked in a cast iron with bacon jam. served with your choice of potato and salad.

ask us about special events and holiday parties

desserts

BANANA PUDDING - 7

this is a beloved family recipe that we all agree is THE BEST banana pudding we've every tasted. we know you're gonna love it!

CHOCOLATE TORTE - 7

this decadent flourless chocolate cake is served with berries and whipped cream or house-made salted caramel

beverages

STRAWBERRY MILK TEA - 7

this tea latte is served icy cold with a sugared rim - made with vanilla almond black tea, strawberry-vanilla syrup and whole milk.

COFFEE SODA - 5

rich lavazza espresso, simple syrup and pellegrino sparkling water. finished with a candied orange. add a touch of cream for a little indulgence

ALSO AVAILABLE

coke, diet coke, sprite
sparkling water
sweet or unsweet tea
brewed coffee (regular or decaf)
latte (mocha, vanilla, caramel)

BEER & WINE

mimosa (strawberry, original)
bloody mary (made with sake)
stella artois

house selections of riesling,
pinot grigio, pinot noir,
chardonnay, & cabernet
ask your server for details.

a la carte & sides

bowl of grits - 4	one pancake - 3
side of bacon - 4	side of fruit - 4
side of sausage - 3	roasted potatoes - 4
2 eggs - 5	side salad - 6