



BRUNCH MENU

Choice of sides: French fries, coleslaw, house salad, or Caesar salad

***TORCHY'S BREAKFAST 15**

Two eggs cooked any style, hash browns, choice of bacon, Cascioppo's country link sausage (chicken or pork), choice of toast

***EGGS BENEDICT 15**

Canadian bacon, two poached eggs, English muffin, hollandaise sauce, hash browns

***AVOCADO TOAST 16**

Radish, pico de gallo, cilantro, green onions, pepitas, and sunny side up egg on your choice of bread

BUTTERMILK PANCAKES

Short stack 11
Full stack 13

***SUMMER VEGETABLE HASH (GF) 18**

Seasonal vegetable hash served with slow-poached eggs

***CHICKEN-FRIED STEAK 17**

Sausage gravy, two eggs cooked any style, hash browns, choice of toast

CRISPY LONG BEANS & SEA SALT EDAMAME (V) 9.5

Coriander aioli, lemongrass vinaigrette

CRISPY TEMPURA PRAWNS 9

Roasted jalapeño honey, garlic scallion oil

CHICKEN DRUMETTES 15

Choose from Thai-style, Frank's RedHot, or Jim Beam barbecue

WAC SIGNATURE DUNGENESS CRAB BISQUE 9

CAESAR SALAD 13

Romaine hearts, croutons, Parmesan, anchovies, lemon Caesar dressing

WAC SOUTHWESTERN COBB SALAD (GF) 17

Romaine, frisée, mint, cilantro, achiote chicken, hard-boiled egg, avocado, bacon, tomato, corn, cotija cheese, roasted poblano vinaigrette

GRILLED SALMON SALAD (GF) 19

Kale, red quinoa, pickled blueberries, strawberries, avocado, toasted brown rice, honey and chia seed vinaigrette

CRISPY CHICKEN SANDWICH 15

Crispy-fried chicken, romaine, tomato, Bermuda onion, pepper-bacon, buttermilk ranch, choice of side

CUBAN SANDWICH 17

House-roasted pulled pork, Boar's Head rosemary ham, Swiss cheese, caramelized onions, jalapeños, mango mustard, chili mayo, choice of side

MARKET HOUSE PASTRAMI SANDWICH 16

Macrina Bakery marbled rye, Swiss cheese, provolone, shredded lettuce, tomatoes, red onions, stoneground honey mustard, black mustard vinaigrette, choice of side

WAC CLUB 15

Boar's Head turkey and rosemary ham, Swiss cheese, sliced prime rib, pepper-bacon, tomato, mayo, choice of side

WAC JUICY AMERICAN CLASSIC 17

Painted Hills grass-fed organic beef, American cheese, iceberg lettuce, vine tomato, grilled onions, pickles, house sauce, Macrina Bakery sourdough bun, choice of side

***33 1/3 BURGER SLIDERS 14**

Brisket, short rib, and chuck patties with Roma tomato, butter lettuce, Bermuda onion, pepper-bacon, and cheese on a pretzel bun

STREET TACOS 15

Tortillas, pico de gallo, cheese, lettuce, black beans, hot sauce. Choice of cod, Southwest chicken or house roasted pulled pork

PIZZA OF THE WEEK 14

Ask about today's creation!

BUTTERMILK-FRIED CHICKEN STRIPS & FRENCH FRIES 11

Crispy-fried, served golden brown with ranch and barbecue dipping sauce

LOCAL TRUE COD & CHIPS 17.5

Beer-battered, crispy-fried, served golden brown, pesto aioli

GRILLED NEW YORK STRIP STEAK (GF) 47

Charred heirloom cherry tomatoes, grilled broccolini, wild mushroom marsala cream sauce

WILD ALAKSA SALMON 36

Roasted fingerling potato, corn and pepper bacon succotash, asparagus coulis

PAN-SEARED WILD ALASKA HALIBUT (GF) 33

Roasted pineapple chutney, grilled broccolini, spicy forbidden rice, citrus vinaigrette

(GF) This symbol denotes gluten-free items (V) This symbol denotes vegan items

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