

## DINNER

### FOR THE TABLE

**WHIPPED EGGPLANT 13**  
Pita, Sumac

**EAST COAST OYSTERS 19/38**  
Half or Full Dozen, Mignonette,  
Mezcal-Horseradish Cocktail Sauce (GF)

**CRUSHED AVOCADO 14**  
Chermoula, Corn Tortilla (GF)

**SMOKED ATLANTIC SWORDFISH DIP 16**  
Red Pepper Jam, Sesame Lavosh

### TO START

**LIONI BURRATA 15**  
Shaved Delicata Squash, Apricot Chutney  
Grilled Sourdough

**BLOOMING MUSHROOM 15**  
Hen of the Woods, Preserved Lemon Aioli, Togarashi

**BIGEYE TUNA TARTARE 16**  
Crushed Avocado, Charred Lemon Soy (GF)

**SALMON CRISPY RICE 15**  
Smoked Chili Aioli, Soy Caramel (GF)

**SPRING ROCK FARMS WAGYU MEATBALLS 16**  
Maine Grains Polenta, Aged Parmesan

### SALADS

**BABY GEM CAESAR 15**  
Kitchen Garden Farm Lettuces, Aged Parmesan,  
Lemon-White Anchovy Dressing, Sourdough Croutons

**SLOW ROASTED BEETS 16**  
Radicchio, Fennel, Chevre, Hazelnut  
Burnt Orange Vinaigrette (GF)

**FALL CHOPPED SALAD 17**  
Roasted Squash, Apple, Tart Cranberry, Bacon  
Gorgonzola Cheese, Pumpkin Seeds,  
Lemon-Poppy Seed Vinaigrette (GF)

**ADD TO ANY SALAD**  
Grilled Murray's Chicken +7  
Faroe Island Salmon +9  
Wild Shrimp +9  
Skirt Steak +15

### FROM THE HEARTH

**THE WHEEL EGGPLANT PARMESAN 24**  
Lioni Mozzarella di Bufala, San Marzano Tomatoes,  
House Basil (GF)

**MARGHERITA PIZZA 16**  
San Marzano Tomatoes, Lioni Mozzarella, House Basil

**FUNGHI PIZZA 21**  
Roasted Mushrooms, Taleggio, Pickled Shallot,  
Pecorino, Truffle

**BRUSSEL SPROUT & PANCETTA PIZZA 20**  
Cauliflower White Sauce, Shaved Brussels Sprouts,  
Aleppo Chili, Oregano

**SOPPRESSATA PIZZA 18**  
San Marzano Tomatoes, Smoked Ricotta, Pickled Chili

### DISHES

**CAULIFLOWER STEAK 24**  
Spiced Chickpeas, Whipped Tahini, Sauteed Spinach  
Mint Chutney (GF)

**BRAISED SHORT RIB 35**  
Joyce Farms Boneless Short Rib, Wilted Swiss Chard  
Parsnip Puree, Crispy Shallots, Parsley (GF)

**LOBSTER ROLL 26**  
Butter-Poached Maine Lobster, Tarragon, Brioche Bun  
Sea Salt Fries

**RIGATONI BOLOGNESE 21**  
Slow Cooked Beef Bolognese, Aged Parmesan,  
Whipped Ricotta

**BRICK CHICKEN 24**  
Cisco Beer-Brined Half Chicken, Charred Broccoli Rabe  
Confit Tomato, Lemon, Chili (GF)

### FROM THE GRILL

**WHEELHOUSE BURGER 21**  
Joyce Farms Grass Fed Beef, Cabot Cheddar,  
Red Onion, Heirloom Tomato, Lettuce,  
Special Sauce, Seeded Brioche Bun, Sea Salt Fries

**ATLANTIC SWORDFISH 34**  
Tri-Color Cauliflower, Raisin, Toasted Almond  
Crispy Capers, Salsa Verde (GF)

**FAROE ISLAND SALMON 29**  
Warm Black Lentils, Asian Pear, Braised Fennel  
Mustard Vinaigrette (GF)

**CEDAR RIVER SKIRT STEAK 34**  
Horseradish-Smashed Fingerlings, Crispy Buttermilk Onions

**PRIME 18OZ NY STRIP 55**  
House Steak Sauce, Smoked Salt (GF)

### SIDES

**SEA SALT FRIES 10**  
Rosemary, Tarragon

**ROASTED DELICATA SQUASH 12**  
Harissa Yogurt, Pomegranate (GF)

**GRILLED BROCCOLI RABE 11**  
Perserved Lemon (GF)

**HEARTH BRUSSELS SPROUTS 11**  
Maple, Pecan, Watercress (GF)

*From local farms to our kitchen, The Wheel sources only the freshest ingredients from quality purveyors in our community. Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.*