



The John Wright team wants you to know we are committed to using organic, local, and naturally raised food products whenever possible, while still maintaining the quality you have come to expect.

We are very proud of our sustainable practices and many are listed at farmfresh.jwrpa.com

To help us accommodate you better, please alert your server of any allergies or dietary restrictions

Appetizers & Soups

Cream of Crab [Ⓞ] 4.5/7.5
with asparagus

3.5/6 Our Daily Soup

Chesapeake Nachos 12
old bay chips, warm crab dip, cheddar

Roasted Beet Hummus [Ⓞ] 8
warm pita, kalamata olives, local raw feta, cucumbers, tomatoes, red onion

10 [Ⓞ] **Birria Rice Bowl**
braised lamb, red onion, cilantro, au jus

Salads

add on: grilled chicken 4 • salmon 6 • jumbo shrimp 7 • tuna 11 • crab cake 15

Roasted Beet & Warm Goat Cheese Salad [Ⓞ] 11
mixed greens, red onions, balsamic vinaigrette

11 [Ⓞ] **Caesar Salad**
romaine hearts, crispy parmesan, garlic croutons

Nantucket Salad [Ⓞ] 11
mixed greens, dried cranberries, candied walnuts, local raw feta, balsamic vinaigrette, sweet potato chips

11 [Ⓞ] **Mediterranean Salad**
mixed greens, cucumbers, tomatoes, red onion, kalamata olives, local raw feta, sweet peppers, house vinaigrette

All Of Our Dressings Are Made In House [Ⓞ]

Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Caesar, Balsamic Vinaigrette, House Vinaigrette

*No more than 4 separate checks per table unless approved by a manager.

*Optional 18% gratuity on tables of 6 or more.

Ⓞ - This dish is Gluten Free.

Ⓞ - Gluten free options are available

*Consuming raw or undercooked food may increase your risk of foodborne illness.