

**Paper Bag Salad** 15

green mango, napa cabbage, crispy rice paper, farm greens, kho bo jerky, farm eggs, chilies, tamarind vinaigrette, crispy shallots

**Sweet Behl** 13

roasted sweet potato, maple-tamarind chutney puffed rice, chaat masala, green chilies, basil, mint

**Undercover Poke** \* 18

ahi tuna, shiso aioli, avo whip, chili-mirin cold brew, crispy rice paper

**Wild Mushrooms** 15

goat lady chevre, aged vinegar, grilled bread

**Charcuterie** 30

artisan cured meats, regional cheeses, save the produce-pickles, preserves, stone mustard, grilled bread, Wren's witching sticks

**Shrimp + Snaps** 19

smokey miso-lime glaze, blistered snap peas, napa, green mango, wild mint, chili-peanut crunch

**Brussels Sprouts** 15

pickled baby onion bulbs, goat lady chevre, orange blossom honey, green swipe, toasted sunflower seeds

**Lamb Belly** 21

red lentil ezmesi, nigella and preserved citrus crunch, garden herbs

**Diver Scallops** \* 22

roasted sweet potato, green chickpeas, nduja, amethyst butter, early shoots

**Pork Cheeks** 18

hominy + chorizo risotto, farm radish, lime rappe'

**Chicken and Burnt Ends** 16

chargrilled chicken thigh, pork belly ends, collard + wood ear mushroom dashi, gochujang-honey mop, soy nuts

**Hot Wheel** 17

triple cream brie, SC strawberry preserves, peppered lavosh, Montgomery Sky anise hyssop

**Breaking Bread** 10

house made focaccia, fennel top-parmesan dip

**Loin of Beef** 49

black garlic fondant potatoes, this morning's harvest, red sole sour cream, forager sauce

**Fin and Belly** \* 38

lightly grilled tuna, red pork belly, blistered edamame + Montgomery Sky greens, pickled chilies, radish, hot + sour tamarind broth

**Campanelle** 28

grill braised fennel, cauliflower ricotta, saffron poach, shaved parmesan, pistachio, frond pesto

**Khicken** 32

korean fried semi boneless half bird, house pickles, kimchi yumyum

**Convolutd Curry** 29

roasted cauliflower, baby potatoes, chickpeas, farm vegetables, cashew-coconut sauce, basmati rice, flavor bang crunch

**Halibut** 48

blue crab, asparagus, and fennel salad, green tomato-basil gazpacho, ramp green essence

**Wren's Nest** 15

funnel dipped SC strawberries, couverture chocolate sauce, caramel drizz, beignet dust

**Basque Cheesecake** 16

duck fat caramel, warm strawberry compote, almond crumble

**Pot de Creme** 12

chocolate rocks, praline, espresso cream, truffles

**Almost a Pie** 10

citrus curd, toasted coconut, pistachio, anise, burnt meringue



## URBAN WREN

### Sparkling

**Jansz "Premium Cuvee"** 15 / 21  
Tasmania, Australia, NV

**Bisol, Prosecco** 10 / 14  
Brut, Veneto, Italy, NV

**Philippe Fontaine "Tradition"** 55  
Brut, Cotes de Bar, Champagne, France NV (375 ml)

### Rosé

**Birichino Vineyards "Vin Gris"** 14 / 19  
Rosé, California, 2022

**Rosé Of The Day!** 17 / 23  
Pouring fun Rosés from our cellar!

### White

**Craggy Range "Kidnapper" Chardonnay** 16 / 22  
Hawke's Bay, North Island, New Zealand, 2021

**Zacharias Vineyards, Assyrtiko** 10 / 16  
Nemea Valley, Corinth, Peloponnese, Greece, 2021

**Kettmeir, Pinot Grigio** 13 / 18  
Trentino-Alto Adige, Italy, 2020

**Les Athletes du Vin, Sauvignon Blanc** 13 / 18  
Touraine, Loire Valley, France, 2021

**Tiberio, Trebbiano d'Abruzzo** 15 / 21  
Abruzzo, Italy, 2021

**Château du Trignon, Marsanne** 13 / 18  
Cote du Rhone, Rhone, France, 2018

**Herencia Altes "Garnatxa Blanca"** 10 / 16  
Terra Alta, Catalunya, Spain, 2021

**Oka Brewery "Lucky Dog" Genshu Sake** 9  
Hyogo, Japan, NV

### Red

**Alta Vista "Vive" Cabernet Sauvignon** 10 / 14  
Mendoza, Argentina, 2020

**Knuttel Family, Cabernet Sauvignon** 17 / 23  
Dry Creek Valley, Sonoma, 2019

**Tiberio, Montepulciano d'Abruzzo** 15 / 21  
Abruzzo, Italy, 2020

**Domaine Roger Sabon "Rhone by Roger Sabon"** 14 / 19  
Cote du Rhone, Rhone, France, 2020

**Fronton de Oro "Tinto" Listan Negro** 15 / 21  
Canary Islands, Spain, 2021

**Clos Triguedina "Le Petit Clos"** 13 / 18  
Malbec, Cahors, South-West, France, 2018

**La Miraja, Freisa d'Asti** 14 / 19  
Piedmont, Italy, 2020

**Upwell, Pinot Noir** 14 / 19  
North Coast, California, 2020

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*A Sense of Place.  
With Unmatched Taste.*