

Whispering Vine Wine Co.

Kitchen Hours: Mon - Sat 4pm - 8:45pm



MENU BY CHEF JOSH DAVIS

STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY (GF) 4

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM (GF) 5

CHARCUTERIE BOARD 24
IL Numero Uno 600 Day Parma Prociutto
Fra'mani Rosemary Ham
Garlic & Herb Eurocreme Cheese
Milton Prairie Breeze Iowa Cheese
Shaft's Bleu Cheese
Mini French Baguette
Pickled Vegetables
Marcona Almonds, Grapes, Olives

BURGERS & SANDWICHES

Sub Tater Tots \$2 (Truffle or Salt & Vinegar)

GOURMET ANGUS BURGER * 18
Mushroom Brie, Bacon Jam, Arugula
Mayo, Mustard, Brioche Bun, Fries

VEGGIE BURGER 18
Roasted Garlic & Quinoa Gardenburger
Irish Cheddar, Dutch Gouda, Tomato
Arugula, Mayo, Mustard, Brioche Bun
Fries

THE CUBANO 18
Roasted Pork Butt, Rosemary Ham
Bread & Butter Pickles, Gruyere, Dijon
Brioche Bun, Fries

CRAB ROLL 20
Atlantic Red Crab & Jumbo Lump
Crab Salad, Brioche Bun, Fries

SOUPS, SALADS & SIDES

ORANGE & GOAT CHEESE SALAD (GF) 10
Mixed Greens, Candied Pecans
Verjus Vinaigrette

BLUE GODDESS WEDGE SALAD 10
Applewood Smoked Bacon
Grape Tomatoes, Crisp Onion
Creamy Dill Blue Goddess Dressing

SHAVED BRUSSELS SALAD 10
Creamy Caesar, Garlic Croutons
Frico, Pomegranate

HEIRLOOM TOMATO SALAD  12
Cecci Beans, Cucumber, Spicy Olives
Feta, Basil, Lemon Vinaigrette

GRILLED CHEESE & TOMATO SOUP 11
Irish Cheddar, Dutch Gouda, Rustic
Baguette

MINTY MELON GAZPACHO  10
Summer Fruits, Lime, Marcona
Almonds

TATER TOTS 6
Your Choice of:
▪ Truffle Salt
▪ Salt & Vinegar
Served with House Buttermilk
Dipping Sauce

FRENCH FRIES 5
Choice of Ketchup and/or House
Buttermilk Dipping Sauce

SIDE OF HOT TRUFF SAUCE 2

18% Gratuity added to parties of 8 or more

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

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ENTRÉES & SHAREABLES

AHI TUNA POKE * 20
Soy Sauce, Ginger, Spicy Sambal Sauce
Sesame Rice Crisps

ESCARGOT WITH COGNAC & GARLIC 18
Served with Grilled Bread

SMOKED CHILI GLAZED FLANK STEAK * 22
Sweet Corn Succotash, Poblano
Tobacco Onions

CIOPPINO 23
Clams, Mussels, Shrimp, Scallops, Ling
Cod, Braised Fennel, Shell Pasta
Grilled Bread with Garlic Oil

STEAMED MANILA CLAMS & MUSSELS 21
Thai Red Curry Sauce, Grilled Bread
with Garlic Oil

3 COCONUT SHRIMP 16
Served over Asian Slaw with Sweet
& Spicy Chili Sauce

TACOS

DUCK CONFIT (GF) 15
3 Corn Tortillas, Hatch Chili Cream
Pickled Shallots, Cotija Cheese

INDIAN-SPICED LENTIL (GF) 15
3 Corn Tortillas, Hatch Chili Cream
Pickled Shallots, Cotija Cheese

KOREAN BRAISED SHORT RIB 15
3 Flour Tortillas, Gochujang, Seasonal
Pickled Vegetables

STEWED ITALIAN MEATBALLS **new** 20
Beef, Pork, Veal, Marinara, Roasted
Vegetables, Parmesan

WILD MUSHROOM FLATBREAD 15
Hedgehog & Black Trumpet Mushrooms
Caramelized Onions, Sherry Mascarpone
Cream, Arugula

THE POLYNESIAN **new** 15
Flatbread with Rosemary Ham, Bacon
Red Onion, Pineapple, Polynesian BBQ
Sauce

SCHNITZEL & SPAETZLE 21
White Marble Farms Pork, Herbed
Truffle Spaetzle, Mushroom Gravy
Pickled Red Cabbage

2 BRAISED BISON SHORT RIB SLIDERS 16
Pretzel Buns with Gorgonzola
& Slaw

DESSERTS

CHOCOLATE MOUSSE 9
With Shaved Valrhona Chocolate

TRIO OF HOME-SPUN ICE CREAM / SORBET 9
See Server for Daily Flavors

ICE CREAM SANDWICH 7
Your Choice of Ice Cream Between Two
White Chocolate Macadamia Cookies

COINTREAU CRÈME BRULÉE 9
With Fresh Raspberries

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