

# Whispering Vine Wine Co.

BY CHEF JOSH DAVIS



## STARTERS

HOUSE MARINATED GF 3  
OLIVE VARIETY

VIRGINIA GOURMET 4  
PEANUT ASSORTMENT

HUMMUS WITH GF 5  
PAPPADUM

CHARCUTERIE BOARD 21

Il Numero Uno 600 Day Parma Prosciutto  
Fra'mani Rosemary Ham  
Garic & Herb Eurocreme Cheese  
Milton Prairie Breeze Iowa Cheese  
Shaft's Bleu Cheese  
Mini French baguette  
Pickled Vegetables  
Marcona Almonds, Grapes, Olives

## BURGERS & SANDWICHES

GOURMET ANGUS 15  
BURGER \*

Mushroom Brie, Bacon Jam,  
Arugula, Brioche Bun,  
Shoestring Fries

VEGGIE BURGER 14

Roasted Garlic & Quinoa Gardenburger, Irish  
Cheddar, Dutch Gouda, Tomato, Arugula,  
Dijon, Brioche Bun, Shoestring Fries

THE CUBANO 16

Roasted Pork Butt, Rosemary Ham,  
Bread & Butter Pickles, Gruyere,  
Dijon, Brioche Bun, Shoestring Fries

## SOUPS & SALADS

ORANGE & GOAT GF 8  
CHEESE SALAD

Mixed Greens, Candied  
Pecans, Verjus Vinaigrette

BLUE GODDESS WEDGE 8  
SALAD

Applewood Smoked Bacon,  
Grape Tomatoes, Crisp onion,  
Creamy Dill Blue Goddess  
Dressing

SHAVED BRUSSELS 8  
SALAD

Creamy Caesar, Garlic  
Croutons, Frico, Pomegranate

GRILLED CHEESE & 10  
TOMATO SOUP

Irish Cheddar & Gouda, Rustic  
Baguette

## SMALL PLATES

AHI TUNA POKE \* 16  
Soy Sauce, Ginger, Sesame  
Rice Crisps

ESCARGOT 12  
Cognac & Garlic Butter,  
Grilled Bread with Garlic Oil

BEEF CARPACCIO \* 12  
Fried Capers, Garlic Aioli, Tapenade,  
Shaved Parmesan, Crostini

PORK-BELLY SKEWERS 13  
Gochujang, Cold Soba  
Noodles, Pickled Cippolinis

**18% Gratuity is Included in 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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## ENTREES & SHAREABLES

### TATER TOTS 5

Your choice of:

- Salt & Vinegar
- Truffle Salt

with House Buttermilk Dipping Sauce

### SCHNITZEL & SPAETZLE 17

White Marble Farms pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage

### SMOKED CHILI GLAZED 18 FLANK STEAK \*

Sweet Corn Succotash, Poblano, Tobacco Onions

### CIOPINNO 21

Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Ditalini Pasta, Grilled Bread with Garlic Oil

### COCONUT SHRIMP 21

3 Large Shrimp on a Bed of Asian Slaw with Sweet Chili Sauce

## TACOS

### DUCK CONFIT GF 13

3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese

### INDIAN-SPICED GF 13 LENTIL

3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese

### KOREAN BRAISED 15 SHORT RIB

3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables

### STEAMED MANILA 8 CLAMS AND MUSSELS

Thai Red Curry Sauce, Grilled Bread with Garlic Oil

### WILD MUSHROOM 8 FLATBREAD

Hedgehog & Black Trumpet mushrooms, Caramelized Onions, Sherry Mascarpone Cream, Arugula

### BRUSSELS BACON 8 FLATBREAD

Sherry Mascarpone Cream, Pickled Red Onions

### BRAISED BISON SHORT 10 RIB SLIDERS

on a Pretzel Bun with Gorgonzola & Slaw

## DESSERTS

### CHOCOLATE MOUSSE 8

with Shaved Valrhona Chocolate

### TRIO OF HOME-SPUN 8 ICE CREAM / SORBET

Flavors change daily

### ICE CREAM SANDWICH 6

Your Choice of Ice Cream in between Two White Chocolate Macadamia Nut Cookies

### COINTREAU CREME 13 BRULEE

with Fresh Raspberries

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