Whispering Vine Wine Co.

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

MENU BY CHEF JOSH DAVIS



12

13

6

6

STARTERS SERVED ALL DAY

HOUSE MARINATED 4 OLIVE VARIETY (GF)

VIRGINIA GOURMET PEANUT ASSORTMENT

HUMMUS WITH PAPPADUM (GF)

CHARCUTERIE BOARD

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 * Mushroom Brie, Bacon Jam, Arugula 22

Mayo, Mustard, Brioche Bun, Fries

VEGGIE BURGER

Mixed Veggie Burger, Irish Cheddar Dutch Gouda, Tomato, Arugula, Mayo, Mustard, Brioche Bun, Fries

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

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

SOUPS, SALADS & SIDES

SEASONAL CITRUS & GOAT 12 CHEESE SALAD (GF)

Mixed Greens, Candied Pecans Verjus Vinaigrette

BLUE GODDESS WEDGE 12 SALAD

Baby Romaine, Applewood Smoked Bacon Grape Tomatoes, Crisp Onion Creamy Dill Blue Goddess Dressing

SHAVED BRUSSELS SALAD

Creamy Caesar, Garlic Croutons Frico, Pomegranate

GRILLED CHEESE & TOMATO SOUP

Irish Cheddar, Dutch Gouda, Rustic Baguette

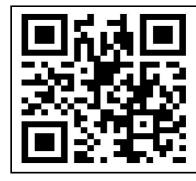
TATER TOTS

Your Choice of:

- Truffle Salt
- Salt & Vinegar
 Served with House Buttermilk
 Dipping Sauce

FRENCH FRIES

Choice of Ketchup and/or House Buttermilk Dipping Sauce



Scan To See Another Copv Of the Menu

18% Gratuity added to parties of 8 or more

5

24

22

23

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

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ENTRÉES & SHAREABLES

AHI TUNA POKE * Soy Sauce, Ginger, Spicy Sambal Sauce Sesame Rice Crisps	22	PORK OSSO BUCCO Mashed Potatoes Apple Pomegranate Gremolata	28 ev
ESCARGOT WITH COGNAC & GARLIC Served with Grilled Bread	20	WILD MUSHROOM FLATBREAD Hedgehog & Black Trumpet Mushrooms	18
SMOKED CHILI GLAZED FLANK STEAK * Sweet Corn Succotash, Poblano	24	Carmelized Onions, Sherry Mascarpone Cream, Arugula	40
Tobacco Onions CIOPPINO Clams, Mussels, Shrimp, Scallops, Ling	25	BRUSSELS BACON FLATBREAD Sherry Mascarpone Cream, Quattro Fromaggio, Pickled Red Onion	18
Cod, Braised Fennel, Shell Pasta Grilled Bread with Garlic Oil		SCHNITZEL & SPAETZLE White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy	24
STEAMED MANILA CLAMS & MUSSELS Thai Red Curry Sauce, Grilled Bread with Garlic Oil	24	Pickled Red Cabbage (Extra side of mushroom gravy \$3) 2 BRAISED BISON	17
3 COCONUT SHRIMP Served over Asian Slaw with Sweet & Spicy Chili Sauce	18	SHORT RIB SLIDERS Pretzel Buns with Gorgonzola & Slaw	17
TACOS		DESSERTS	
DUCK CONFIT (GF) 3 Corn Tortillas, Hatch Chili Cream Pickled Shallots, Cotija Cheese	17	CHOCOLATE MOUSSE With Shaved Valrhona Chocolate	9
INDIAN-SPICED LENTIL (GF) 3 Corn Tortillas, Hatch Chili Cream Pickled Shallots, Cotija Cheese	17	ICE CREAM / SORBET (Home-Spu One Scoop \$4 / 2 Scoops \$7 / 3 Scoops \$9 See Server for Daily Flavors	ın)
KOREAN BRAISED SHORT RIB 3 Flour Tortillas, Gochujang, Seasonal	17	ICE CREAM SANDWICH Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies	7
Pickled Vegetables		COINTREAU CRÈME BRULEE With Fresh Raspberries	9

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