

# 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 \*** 22

Mushroom Brie, Bacon Jam, Arugula  
Mayo, Mustard, Brioche Bun, Fries

**VEGGIE BURGER** 22

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

**THE CUBANO** 22

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

**CRAB ROLL** 23

Atlantic Red Crab & Jumbo Lump  
Crab Salad, Brioche Bun, Fries

### SOUPS, SALADS & SIDES

**SEASONAL CITRUS & GOAT CHEESE SALAD (GF)** 12

Mixed Greens, Candied Pecans  
Verjus Vinaigrette

**BLUE GODDESS WEDGE SALAD** 12

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

**SHAVED BRUSSELS SALAD** 12

Creamy Caesar, Garlic Croutons  
Frico, Pomegranate

**GRILLED CHEESE & TOMATO SOUP** 13

Irish Cheddar, Dutch Gouda, Rustic  
Baguette

**TATER TOTS** 6

Your Choice of:

- Truffle Salt
- Salt & Vinegar

Served with House Buttermilk  
Dipping Sauce

**FRENCH FRIES** 6

Choice of Ketchup and/or House  
Buttermilk Dipping Sauce



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 \*** 22  
Soy Sauce, Ginger, Spicy Sambal Sauce  
Sesame Rice Crisps

**ESCARGOT WITH COGNAC & GARLIC** 20  
Served with Grilled Bread

**SMOKED CHILI GLAZED FLANK STEAK \*** 24  
Sweet Corn Succotash, Poblano  
Tobacco Onions

**CIOPPINO** 25  
Clams, Mussels, Shrimp, Scallops, Ling  
Cod, Braised Fennel, Shell Pasta  
Grilled Bread with Garlic Oil

**STEAMED MANILA CLAMS & MUSSELS** 24  
Thai Red Curry Sauce, Grilled Bread  
with Garlic Oil

**3 COCONUT SHRIMP** 18  
Served over Asian Slaw with Sweet  
& Spicy Chili Sauce

## TACOS

**DUCK CONFIT (GF)** 17  
3 Corn Tortillas, Hatch Chili Cream  
Pickled Shallots, Cotija Cheese

**INDIAN-SPICED LENTIL (GF)** 17  
3 Corn Tortillas, Hatch Chili Cream  
Pickled Shallots, Cotija Cheese

**KOREAN BRAISED SHORT RIB** 17  
3 Flour Tortillas, Gochujang, Seasonal  
Pickled Vegetables

**PORK OSSO BUCCO** 28  
Mashed Potatoes  
Apple Pomegranate Gremolata 

**WILD MUSHROOM FLATBREAD** 18  
Hedgehog & Black Trumpet Mushrooms  
Caramelized Onions, Sherry Mascarpone  
Cream, Arugula

**BRUSSELS BACON FLATBREAD** 18  
Sherry Mascarpone Cream, Quattro  
Fromaggio, Pickled Red Onion

**SCHNITZEL & SPAETZLE** 24  
White Marble Farms Pork, Herbed  
Truffle Spaetzle, Mushroom Gravy  
Pickled Red Cabbage  
(Extra side of mushroom gravy \$3)

**2 BRAISED BISON SHORT RIB SLIDERS** 17  
Pretzel Buns with Gorgonzola  
& Slaw

## DESSERTS

**CHOCOLATE MOUSSE** 9  
With Shaved Valrhona Chocolate

**ICE CREAM / SORBET (Home-Spun)**  
One Scoop \$4 / 2 Scoops \$7 / 3 Scoops \$9  
See Server for Daily Flavors

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

**COINTREAU CRÈME BRULEE** 9  
With Fresh Raspberries

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