



the Wine Kitchen Hearth & Steak
2018 Restaurant Week Lunch Menu
2 for \$19

APPETIZERS

BOURBON BUTTER MUSSELS	10
fried leeks / pickled peppers / collard greens / focaccia	
MAC & CHEESE	6
Laubscher cheddar / aged provolone / macaroni	
CRAB AND CORN SOUP	6
Local corn / pickled peppers / Maryland lump crab	
SIDE SALAD	6
radish / pickled shallot / balsamic dressing	
HEARTH VEGGIES	6
roasted in hearth oven	
FRIED GREEN TOMATOES	8
504 sauce / microgreens	

SALADS

(Add grilled chicken breast - 5 or steak - 7)

HEARTH SALAD 	13
Local head lettuce / candied walnuts / bacon bits / dried cranberries / pickled red onion / maple gastrique / blue cheese dressing	
WARM BRUSSELS SPROUT SALAD 	12
whole grain mustard vinaigrette / pine nuts / pecorino / segmented oranges	



SANDWICHES

(All sandwiches are served with choice of fries or salad)

(Gluten free bun - \$2.50)

STEAK & CHEESE*	15(\$6 SUPPLEMENT)
5oz shaved Roseda steak / "Philly fixins" / provolone / Sauce504 / baguette	
ROASTED SHRIMP PO-BOY	11
Cajun spiced shrimp / lettuce / Tomato / onion / pickle / mayo / ketchup / baguette	
PBLT SANDWICH	11
Pork Belly / Local Tomatoes / Bibb Lettuce / Basil Mayo / Sourdough bread	
WK HEARTH BURGER*	14(\$5 SUPPLEMENT)
2 4oz angus beef patties / Bacon Jam / America Cheese / Martin's Potato Roll	

ENTREES

SHRIMP RISOTTO 	17 (\$6 SUPPLEMENT)
gulf coast shrimp / peas / fennel / saffron risotto / fresh herbs / local squash / local zucchini / local micro greens	
STEAK FRITES*	18 (\$7 SUPPLEMENT)
6oz Roseda tri tip / WK steak sauce / fries	
FETTUCCINE & MEATBALLS	12
house-made fettuccine / red sauce / beef and pork meatballs	
CHICKEN AND SAUSAGE JAMBALAYA 	12
Carolina gold rice / onions / peppers / celery / chicken thigh / house made sausage / Cajun seasonings / scallion relish	

DESSERT

FLOURLESS CHOCOLATE CAKE 	9
Dark chocolate ganache / hibiscus crystals / chocolate syrup / whipped cream / sea salt	
SUMMER BERRY CHESS BAR	9
mixed local seasonal berries / Powdered sugar / scoop vanilla ice cream	
RASPBERRY PANNA COTTA 	9
Coconut-basil anglaise / toasted meringue / almonds / micro sorrel	

****Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.