

LUNCH



MEATS & CHEESES

ANY THREE...14

- Aged Cheddar
- Manchego
- Blue Cheese
- Speck
- Coppa
- Soppressata

APPETIZERS

CAULIFLOWER SOUP 6 GF

Roasted cauliflower / carrots / parsley oil

MIXED GREENS SALAD 6 GF

sliced vegetables / pickled shallots / sherry vinaigrette

BEEF AND CITRUS SALAD 11 GF

walnut vinaigrette / oranges / shaved fennel / beef goddess dressing / spicy walnuts

CRISPY BRUSSELS SPROUTS 11

Caesar dressing / pickled red onion / corn bread croutons

SAGE GNOCCHI 9/16

butternut squash crema / roasted mushrooms / pickled pecan gremolata

LIUZZI BURRATA CHEESE 14 GF

roasted mushroom salad / warm bacon dressing / pickled shallot / arugula

ENTRÉES

SALADS

Add to any salad:

Roasted Chicken Breast – 5

Sliced Tri Tip Steak* – 6

Grilled Shrimp (3) – 6

MARINATED QUINOA SALAD 12 GF

cauliflower / broccoli raab / shaved fennel / whole grain mustard vinaigrette

BIBB LETTUCE WEDGE SALAD 12 GF

charred green onion / bleu cheese / bacon

WK LEESBURG FALL CHOPPED SALAD* 12 GF

chopped lettuce / goat cheese / roasted carrots / butternut squash / sage

SANDWICHES

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

GRILLED CHICKEN SANDWICH 13

bacon / cheddar / ranch dressing / romaine

CROQUE MONSIEUR SANDWICH (*think gooey ham and cheese*) 10

ham / Gruyere cheese / challah bread

BURGER MELT* 15

two ¼ lb patties / bacon / cheddar / pickles / fancy sauce

SQUASH GRILLED CHEESE 12

roasted butternut squash / sage / goat cheese

LUNCH PLATES

CURRY CAULIFLOWER “STEAK” GF 17

baby carrots / arugula / lentils / raisin mostarda / smoked pine nuts / cashew puree

PAN ROASTED SHRIMP 16 GF

Carolina gold rice / butternut squash / maple-glazed pork belly / pickled apple salad

BRAISED BOAR PAPPARDELLE 13

red wine-braised wild boar / fine herbs

STEAMED PEI MUSSELS 12

citrus-lobster broth / castelvetrano olives / toasted bread

SIDES

MAC N’ CHEESE 6

3X cheese

TATER TOTS 6

loaded

ROASTED BROCCOLI

RAAB 6 GF

smoked pine nuts / vin cotto

MARINATED OLIVES 4

ROASTED MUSHROOMS 6

crispy goat cheese polenta cake

We are happy to accommodate any dietary restrictions.

#thewinekitchen
#thewkLeesburg



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