

DINNER



MEATS & CHEESES

Any three...14

- Camembert
- Aged Cheddar
- Manchego
- Speck
- Coppa
- Soppressata

SNACKS

\$2 each or three for \$5

Crispy Mozzarella Cheese & Caesar* **GF** or Pickled Veggies **GF**
 or Spiced Peanuts or Black Hoof Beer Cheese or Olives **GF**

APPETIZERS

CAULIFLOWER SOUP 6 **GF**

roasted cauliflower / carrots / parsley oil

MIXED GREENS SALAD 6 **GF**

sliced vegetables / pickled shallots / sherry vinaigrette

BEET AND CITRUS SALAD 11 **GF**

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

CRISPY BRUSSELS SPROUTS 11

Caesar dressing / pickled red onion / corn bread croutons

STEAMED PEI MUSSELS 12

citrus-lobster broth / castelvetro olives / toasted bread

LIUZZI BURRATA CHEESE 14 **GF**

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

SIDES

Mac n' Cheese 6

3X cheese

Tater Tots 6

loaded

ROASTED BROCCOLI RAAB

6 **GF** smoked pine nuts / vin cotto

Cornbread 3

maple / pear butter

Roasted Mushrooms 6

crispy goat cheese polenta

WK HOUSE MADE PASTAS

BRAISED BOAR PAPPARDELLE 13/24

red wine braised wild boar / fine herbs

SAGE GNOCCHI 9/16

butternut squash crema / roasted mushrooms / pickled pecan gremolata

SWEET POTATO AGNOLOTTI 12/22

brown butter / braised red cabbage / fresh black truffle

ENTRÉES

7 HILLS FARM TENDERLOIN* 38

short rib fritter / roasted trumpet mushrooms / wilted spinach / arugula chimichurri

BRAISED PORK OSSO BUCCO 29

creamy fregola / roasted broccoli raab / walnut-parsley pesto

BURGER MELT* 15

two ¼lb patties / bacon / cheddar / pickles / fancy sauce / choice of fries or salad

CURRY CAULIFLOWER "STEAK" **GF** 17

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

SEARED SCALLOPS **GF** 26

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

LOCAL ROCKFISH **GF** 26

Brussels sprouts / sweet potato / red onion jam / brown butter sweet potato puree

PAN ROASTED SALMON 22

braised cabbage puree / potato-fennel cake / roasted baby carrots

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.*