

CUISINE

Wisteria

We buy local ingredients whenever possible & our chefs take great pride in our own seasonal garden. Please visit our grab-&-go selection for those in a hurry & ask about daily specials.

Small Plates

Homemade Soups

Chefs' whim - Priced daily

Tuna Tataki 11.5

Sashimi grade tuna seasoned with ginger, garlic, scallions & sesame oil... garnished with cucumber salad ... served with sliced avocado & crispy wontons

Baked Brie with Virginia Honey 10

A pot of melted brie is offered with a berry compote, Marcona almonds, Virginia honey & crostini

*Shrimp and Grits 10.5

Sautéed shrimp bathed in a tomato, white wine & herb sauce... offered atop a cheddar grit cake with sweet corn crown

Sweet Potato Biscuits with Virginia Country Ham 4.75

Freshly made sweet potato biscuits buttered & stuffed with shaved Virginia country ham

*Chesapeake Bay Crab Cakes 12.5

Served with cucumber salad & creamy Bestever cocktail sauce

*Jamaican Jerk Chicken 9.5

Offered with a pineapple ginger sauce & mango slaw

Fried Green Tomatoes 9.5

Topped with sweet corn & tomato sauté & balsamic drizzle

Salads from the Garden

House 4.75
with cucumbers, carrots, tomatoes, croutons & sherry shallot vinaigrette

Caesar sm 5.5 / lg 8.5
crisp Romaine, parmesan, homemade croutons & Caesar dressing

Wisteria Chopped Salad diced chicken, Black Forest ham, Gruyere, tomatoes, bacon, cucumber & crisp romaine, finished with mustard & fresh herb vinaigrette... garnished with a dice of roasted fresh beet 12

Chunky Chicken & Almond Salad atop leaf lettuce served with crostini... fresh fruit accompanies 10

BLT Salad with Lump Crab field greens, avocado, roasted corn & lump crab meat accented with mustard & fresh herb vinaigrette ... bacon & tomato round out the salad 13

Thai Noodle Salad rice noodles, carrot, red pepper, edamame, cucumber, scallion & cilantro tossed in sweet chili citrus vinaigrette then topped with crispy chow mein noodles 9

Stacked Shrimp Tostado Salad crispy corn tostado with a smear of avocado puree, topped with field greens, grilled shrimp, fresh corn, black beans, tomato, scallion & carrot ... lightly dressed with chipotle agave vinaigrette 13.5

Superfood Salad field greens, chiffonade of kale, quinoa, strawberries, blueberries, Virginia peanuts, crumbled feta & diced turkey with honey lime yogurt dressing 12

Wisteria Wedge baby iceberg lettuce, vine-ripe tomato, crispy bacon, shaved red onions, blue cheese crumbles & fried black eyed peas to garnish all with Green Goddess dressing 9.5

Tuscan White Bean & Quinoa Salad white beans, quinoa, roasted red pepper, grape tomato, basil, kale & arugula ... finished with balsamic vinaigrette 10

Chicken & Spinach Waldorf Salad roasted chicken & spinach, almonds, peanuts, walnuts, kale, golden raisins, diced apple & Vermont white cheddar with cider vinaigrette 13

Lunch Trio tasting portions of our white bean & quinoa salad, chunky chicken salad & sweet potato biscuit with Virginia country ham 12

Add blackened or grilled salmon \$8, tuna \$8 or chicken \$5 to any salad

Sandwich Compositions

Served with house-fried Yukon potato chips or a petite green salad
Add fries with sea salt for an additional \$2.5

***Grassfed Hamburger** locally raised grassfed beef 6 oz. on brioche roll with lettuce & tomato ... add cheese (provolone, white cheddar, or Gruyere) \$1 add bacon \$1.5 12.75

***Fresh Salmon Burger** chunks of salmon mixed with fresh herbs, capers, quinoa & lemon ... pan seared & offered on a brioche roll with Brazilian mustard sauce on the side 12.5

Chunky Chicken & Almond Salad Sandwich diced chicken breast tossed with toasted almonds, celery, shallots, lemon & mayo served on a freshly baked croissant with leaf lettuce 11.5

Gobbler turkey breast, white cheddar, lettuce, tomato & our house dressing on freshly baked French baguette 10

The Virginian Club Wrap thinly sliced Virginia country ham, sliced turkey, bacon, Gruyere, lettuce, tomato, avocado & our house dressing in a flour tortilla 12

Caribbean Spiced Pork Sandwich slow roasted pulled pork with an island flavor is served on a French baguette with cilantro aioli & topped with crunchy mango slaw 11.5

Tomato Mozzarella Melt vine-ripe tomato, prosciutto, fresh mozzarella & chiffonade of fresh basil on homemade focaccia bread with balsamic drizzle 12

Buttermilk Fried Chicken Sandwich on a brioche roll with chipotle aioli, arugula & homemade bread & butter pickles 11

***Chesapeake Bay Crab Cake Sandwich** offered with leaf lettuce on brioche roll spread with citrus aioli 14

Smokehouse Beef Brisket Stack thinly sliced tender smoked brisket with homemade barbecue sauce ... topped with cheddar jack cheese & crispy fried onions on a brioche roll 13.5

***CPT on Focaccia** grilled chicken breast, prosciutto & fried green tomato are layered on focaccia bread with mixed greens, basil mayo & balsamic zig-zag 12.5

Israeli Fried Eggplant Wrap flour tortilla spread with hummus & lined with fried eggplant, fresh spinach, tomato & cucumber salad all with lemon tahini dressing 11

Ask your server about our homemade desserts

Beverages

Coca-Cola, Diet Coke, Sprite or Ginger Ale	2.5
Bottled water with or without bubbles	2.5
Lemonade	2.5
Coffee	2.5
Iced Tea	2.5
Hot Tea	2.5

Beer & Wine...ask your server for selections & prices

Kids' Menu

Available for 11 years & under
All kids' meals served with chips or apple sauce

Peanut Butter & Jelly	4
Chicken Fingers	5.75
Grilled American Cheese	4.5

* These items are cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness.

For your convenience 20% gratuity added on parties of six or more.