

Wisteria Brunch Menu

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

Homemade Soup

Chefs' Whim priced daily

Small Plates

Ahi Tuna Poke 12.5

sashimi grade tuna with ruby red grapefruit, avocado & seaweed crisp

Fried Green Tomatoes 10

topped with sweet corn sauté with balsamic drizzle

Sweet Potato Biscuits

with Virginia Country Ham 4.75

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

Southern Sampler 13

pimento cheese, house-made bread & butter pickles, bacon jam, country ham dip & pickled peppers are all offered with crostini

Salads from the Garden

House Salad 4.95

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

Caesar Salad 5/8

crisp romaine with parmesan, homemade croutons & Caesar dressing

BLT Salad with Lump Crab 13

field greens, avocado, roasted corn & lump crab meat accented with buttermilk tarragon dressing... of course bacon & tomato round out the salad

Wild Rice & Spinach Salad 12

strawberries, mango, goat cheese & honey balsamic vinaigrette

Chicken & Spinach Waldorf Salad 13

Roasted chicken, bacon, almonds, peanuts, walnuts, kale, spinach, golden raisins, diced apple & white cheddar with sherry shallot vinaigrette

Sandwich Compositions

All sandwiches served with house fried Yukon potato chips or petite green salad.

Add fries with herb infused sea salt for an additional 2.5

**Grassfed Hamburger* 12.95

locally raised grass-fed beef 6oz. on brioche roll with tomato & lettuce

add cheese (provolone, white cheddar or Havarti) 1
add bacon 1.5

Shrimp Salad Sandwich 12.5

Citrus poached shrimp tossed in a creamy herb dressing with celery & onions... offered with avocado, lettuce & tomato on whole grain bread

**Chesapeake Bay Crab Cake Sandwich* 14.5

offered with leaf lettuce on potato roll spread with citrus aioli

Southwestern Chicken Wrap 11.5

Roasted chicken black beans, avocado, chipotle aioli, lettuce, tomato & cheddar jack cheese all in a flour tortilla

**Fresh Salmon Burger* 12

chunks of fresh salmon mixed with fresh herbs, capers, quinoa & lemon pan-seared & offered on a brioche roll with lemon aioli, lettuce, tomato & cucumber salad

Israeli Fried Eggplant Wrap 11.5

flour tortilla spread with hummus & lined with fried eggplant, fresh spinach, tomato & cucumber salad all with lemon tahini dressing

Brunch Selections

Breakfast Quiche priced daily

chefs' daily creation made with the freshest ingredients offered with your choice of a petite green salad or fresh fruit

French Toast Casserole 12

brioche bread soaked in custard, baked til golden & topped with seasonal fruit & maple syrup

**Fried Green Tomato & Crab Cake Benedict* 16

topped with poached eggs & Old Bay hollandaise

**Croque Madame* 13

Black Forest ham, gruyere cheese, country white bread, mornay sauce & fried egg served with chips or petite green salad

Southwestern Breakfast Bowl 11

potatoes, onions, corn, black beans, sweet peppers, chorizo, salsa, avocado, scrambled eggs & cheddar jack cheese

Ask Your Server about our Homemade Desserts

* 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.