

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

*Seared Ahi Tuna 10

seared & served with pickled veggies, citrus ponzu & a zig-zag of wasabi cream

Fried Green Tomatoes 9.5

topped with sweet corn & tomato saute with balsamic drizzle

Baked Brie with Queen Anne's Honey 9.5

a pot of melted brie is offered with crostinis, toasted walnuts, garnish of fresh & dried fruit & Virginia Bee Company's natural honey

Sweet Potato Biscuits

with Virginia Country Ham 4.5

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

Fresh Peach, Arugula & Brie Pizza 11

Offered atop naan bread with grilled red onions... zig-zagged with balsamic glaze

Salads from the Garden

House Salad 4.5

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

Caesar Salad 5/8

crisp romaine with parmesan, homemade croutons & Caesar dressing

Avocado with Lump Crab 14

ripe avocado with lump crab & arugula lightly dressed with sherry shallot vinaigrette, finished with fresh cracked black pepper & herb infused sea salt

Mediterranean Quinoa & Kale Bowl 10

roasted peppers, feta, artichokes, roasted zucchini & yellow squash flavored with roasted tomato vinaigrette

Wisteria Chopped Salad 12

diced chicken, black forest ham, gruyere, tomatoes, bacon, cucumber & crisp romaine, finished with Dijon mustard & fresh herb vinaigrette then garnished with a dice of roasted beets

Chunky Chicken & Almond Salad 10

atop leaf lettuce served with crostinis & accompanied by fresh fruit

Salmon Niçoise Salad 15

marinated, seared fillet of salmon nestled atop chopped gem lettuce with fingerling potatoes, haricot verts, hard boiled "next door" eggs, grape tomatoes & Niçoise olives all flavored by Dijon mustard & fresh herb 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

*Hamburger 12

Franklin's River Road Farm organic grass-fed beef 6oz. on brioche roll with tomato & lettuce

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

Tuscan Grilled Chicken 12.5

on our homemade focaccia with baby spinach, house-cured tomatoes, provolone & citrus-aioli

The Virginia Club Wrap 12

thinly sliced Virginia country ham, sliced turkey, bacon, gruyere, lettuce, tomato, avocado & house dressing in a flour tortilla

Vegetarian Focaccia 11.5

roasted eggplant, zucchini, yellow squash & peppers with fresh mozzarella, all drizzled with basil vinaigrette on homemade focaccia bread

*Fresh Salmon Burger 12

chunks of salmon mixed with fresh herbs, capers, quinoa & lemon pan-seared & offered on a brioche bun with Brazilian mustard sauce on the side

Brunch Selections

Quiche of the Day

priced daily

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

Bananas Foster French Toast 11

an amazing combination

Breakfast BLT 8.5

French country bread is toasted, brushed with mayo & topped with bacon, lettuce, & tomato... two over easy "next door" eggs top

Huevos Rancheros with "Next Door" Eggs 12

crispy flour tortilla is topped with a black bean chorizo mix, then over easy eggs, cheddar jack mix & ranchero sauce... sour cream & salsa accent

Shrimp & Grits 13.5

creamy white cheddar grits are bathed in a sauté of shrimp, sweet corn, tomato, red onion, garlic & fresh herbs

Wisteria Breakfast Bowl 8.75

rosemary home fries, grilled onions & mushrooms, bacon & "next door" scrambled eggs all offered with whole grain toast

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 iced tea 2.5

coffee 2.5 hot tea 2.5

hot chocolate 3.5

orange juice 2.5

Beer & Wine

ask your server to see our list of selections

* 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.