

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

*Seared Ahi Tuna 10

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

Baked Brie with Queen Ann'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 & Sour BBQ Shrimp 6 for 9 / 12 for 16

Offered with Carolina slaw

Sweet Potato Biscuits with Virginia Country Ham 4.5

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

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

"A Board" 15.5 / 13.5 without meats, add goat cheese

A selection of sliced capicola ham, Genoa salami, Comte, Parmigiano-Reggiano, & assorted olives accented with apricot mustard, roasted pepper & basil relish... sliced baguette & homemade herb crackers accompany

Fried Green Tomatoes 9.5

Topped with sweet corn & tomato saute with balsamic drizzle

Salads from the Garden

House Salad with cucumbers, carrots, tomatoes, crostinis & sherry shallot vinaigrette	4.5
Crisp romaine Caesar Salad with parmesan, homemade crostinis & Caesar dressing	sm 5 / lg 8
Crispy Shrimp Salad colorful greens, cucumbers, avocado, edamame, carrot & sesame seeds topped with crispy shrimp finished with citrus chili vinaigrette	14.5
Mediterranean Quinoa & Kale Bowl roasted peppers, feta, artichokes, roasted zucchini & yellow squash... flavored with roasted tomato vinaigrette	10
Wisteria Chopped Salad diced chicken, Black Forest ham, Gruyere, tomatoes, bacon, cucumber & crisp romaine, finished with Dijon mustard & fresh herb vinaigrette... garnished with a dice of roasted beets	12
Spinach, Goat Cheese & Roasted Grape Salad with toasted walnuts, dried apricots & apricot ginger vinaigrette	9
Chunky Chicken & Almond Salad atop leaf lettuce served with crostinis... fresh fruit accompanies	10
Trio of Salads tasting portions of our select salads to include chunky chicken... spinach & goat cheese... grilled vegetables	12
Salmon Nicoise Salad marinated, seared fillet of salmon nestled atop chopped romaine lettuce... lingering potatoes, haricot verts, hard boiled "next door" eggs, grape tomatoes & Nicoise olives flavored with Dijon mustard & fresh herb vinaigrette	15
Cannellini Bean & Tuna Salad Albacore tuna, fine-diced red onion, vine-ripe tomato, fresh basil & Dijon garlic vinaigrette atop baby greens	10.5
Brown Rice, Walnut & Black Bean Cake with quinoa & kale salad (vegan, gluten & dairy free)	10.5

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

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 Franklin's River Road Farm organic grassfed beef 6 oz. on brioche roll with lettuce & tomato add cheese (provologne, white cheddar, or Havarti) \$1 add bacon \$1.5	12
Lightly seasoned *Bronzed Ahi Tuna Wrap seared to order with shredded lettuce, pickled veggies & wasabi cream	12
Turkey breast Gobbler with white cheddar, lettuce, tomato & our house dressing on freshly baked French baguette	10
Tuscan Grilled Chicken On our homemade focaccia with baby spinach, house-cured tomatoes, provologne & citrus aioli without chicken	12.5 9.5
Chunky Chicken Salad Sandwich Boneless diced chicken breast tossed with toasted almonds, celery, shallots, lemon & mayo served on multigrain bread with lettuce	11
Fish & Chips Crispy flounder fillet, pickled veggies & citrus aioli on toasted brioche roll topped by crispy onion straws	13.5
Wisteria Griddled Cheese Caramelized onions and mushrooms with Comte cheese on French country bread	12
The Virginian Club Wrap Thinly sliced Virginia country ham, sliced turkey, bacon, Gruyere, lettuce, tomato, avocado & our house dressing in a flour tortilla	12
Vegetarian Focaccia Roasted eggplant, zucchini, yellow squash & peppers with fresh mozzarella, all drizzled with basil vinaigrette on homemade focaccia bread	11.5
*Fresh Salmon Burger Chunks of salmon mixed with fresh herbs, capers, quinoa & lemon pan seared & offered on a brioche bun with Brazilian mustard sauce on the side	12
The Bernini Roasted eggplant, provologne, capicola ham, prosciutto, Genoa salami, shredded lettuce & pepper relish fill slices of French country bread... red wine vinaigrette accents	11
Beef Brisket Stack Toasted brioche bun piled with pulled beef brisket, homemade chipotle aioli, arugula & tomato slice	13.5
CPT Grilled chicken breast, prosciutto & fried green tomato layered on French country bread with mixed greens, basil mayo & balsamic zig-zag	12.5

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.