

# V Restaurant, Bistro & Bar

## STARTS

Soup Du Jour ~ cup 6 / bowl 10

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

V Fried Olives GF ~ crispy fried - anchovy stuffed - spanish green olives 12

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 11

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shashito peppers, green goddess aioli 18

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 16

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, lemon + more, topped with sour cream & chives, toasted focaccia 18

Fried Green Tomatoes GF ~ deep fried - goat cheese stuffed & breaded green tomatoes, green goddess aioli, truffle balsamic glaze 16

Chef's Choice Cheese Plate \* ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 29

ADD charcuterie & gardinaire 14

## SALADS

Fall Harvest \*GF ~ mixed greens, roasted honey-ginger sweet potatoes, andouille sausage, candied pecans, pumpkin goddess dressing 16

Beet \*GF ~ mixed greens, braised beets, diced apples, bleu cheese, chopped walnuts, honey balsamic vinaigrette 15

Charred Romaine GF ~ grilled romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 18

Duck \*GF ~ pan seared breast, mixed greens, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 19

Peachy Keen GF ~ mixed greens, sliced peaches, cucumber, applewood bacon pieces, ciliegine mozzarella balls, maple balsamic vinaigrette 16

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 12

## PLATES

BURGERS/SANDWICHES COME WITH CHIPS

CHANGE TO ~ side fries 4, truffle fries 5, cup of soup 6, side mixed greens 6

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, toasted brioche bun 16

ADD - cheddar, swiss or bleu ~ 1.5 (per cheese) ADD bacon 5 OR avocado ~ 3.5

Veggie Burger ~ house made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 16

Rueben Sandwich ~ corned beef, sauerkraut, swiss cheese, dijon mustard, house sauce, toasted marble rye bread 16

Portabella Dip ~ marinated & grilled portabella mushroom, caramelized onions, swiss cheese, horseradish cream sauce, toasted ciabatta, au jus 16

Chicken Salad Sandwich \* ~ house made chicken salad, mayonnaise, lettuce, tomato, croissant 15

Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 28

Truffle Mac N' Cheese ~ parmesan, 2yr white cheddar, truffle oil, toasted bread crumbs, herbs 15

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 26

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 5, chicken 7, salmon 12, shrimp 10, duck breast 12,

8 oz. prime new york 18

GLUTEN FREE BUN / BREAD +2

GLUTEN FREE PASTA +3

SUB VEGAN CIABATTA ROLL UPON REQUEST

SPLIT FEE FOR SALADS & SANDWICHES +3

SPLIT FEE FOR ALL ENTREES +7

\* contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six  
Or More

# V Restaurant, Bistro & Bar

## Fine Dining

**ONLY AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM**

*LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED*

*GF - Gluten Free / \* Contains Nuts*

*20% gratuity will be added to tables of six or more*

### Creamy Champagne Chicken 39

pan seared & oven finished breast,  
champagne sauce, mashed potatoes,  
seasonal vegetables

~ wine pairing suggestion:

2018 Chardonnay, Indian Rock  
2022 Pinot Grigio, School House

### Duck Breast \*GF 41

pan seared & oven finished breast,  
chopped candied pecans, sweet potato  
mash, collard greens

~ wine pairing suggestion:

2021 Viognier, Hovey  
2020 Grenache, Vina Moda

### 12 oz. Prime New York Steak GF 49

simply seasoned & grilled,  
bleu cheese mushrooms, mashed potatoes,  
seasonal vegetables

~ wine pairing suggestion:

2019 Syrah, Stevenot  
2018 Zinfandel, Hovey

### Venison Rib Chops GF 49

venison rib chops,  
cherry port reduction, mashed potatoes,  
seasonal vegetables

~ wine pairing suggestion:

2018 Barbera, Hatcher  
2020 Petite Sirah, Newsome Harlow

### Fish Du Jour MP

chef's choice fish, accompaniments

~ wine pairing suggestion:

See server for details on dish & wine pairing

### Pasta Du Jour MP

chef's choice pasta, accompaniments

~ wine pairing suggestion:

see server for details on dish & wine pairing