

# SALADS

**Salmon Avocado Caesar 24**  
Grilled Atlantic Salmon, Romaine Anchovies, Housemade Croutons Lemon-Caesar Dressing Shaved Parmesan, Poached Egg Avocado

**WGV Spring Mix 16**  
Strawberries, Roasted Beets Goat Cheese, Avocado Red Onions, Honey, Orange Dressing, Crispy Quinoa

# APPETIZERS

**Short Ribs & Scallops 24**  
Pulled Beef Short Rib & Pan Seared Scallops, White Cheddar Grits, Tomato Jus

**Croquette Duet 14**  
Chicken & Cheese Croquettes Datil Hot Sauce, Garlic Aioli

**Pretzel Charcuterie Board 18**  
Jumbo Soft Pretzel, Dried Fruits & Nuts, Domestic and Imported Cheeses Cured Meats Mustard Sauces

**Salt & Pepper Fried Calamari 17**  
Chipotle Aioli, Marinara Sauce

**Caesar Salad 14**  
Fresh Romaine, Anchovies, Housemade Croutons Lemon-Caesar Dressing Shaved Parmesan

**Beef Tenderloin Carpaccio 17**  
Crushed Hazelnut, Truffle Aioli Parmesan Tuile, Arugula Rock Pink Salt, Shaved Pecorino

**Tomato Basil Burrata 16**  
Roasted Tomatoes Fresh Burrata Cheese Strawberry, Lemon Zest, EVOO

# ENTRÉES

**GF V Potato Tower Picadillo 25**

Double Baked Mash, Roasted Eggplant, Sweet Peppers, Creamy Boursin Cheese & Fine Herbs, Sautéed Spinach, Charred Tomatoes

**Honey Sesame Crusted Salmon 34**  
Ginger Rainbow Carrots, Garlic Snow Peas Toasted Sesame Couscous, Maple Ginger Glaze

**Porcini Dusted Prawns 34**  
Pan Seared Prawns, Roasted Asparagus Spears Shiitake Mushrooms, Charred Corn Ragut, Fontina Cheese Grits Truffle Oil Housemade

**Lobster Ravioli 37**  
Brown Butter Garlic Lobster Ravioli, Lemon Cream Sauce Shaved Parmesan Cheese

**WGV Crab Cake 29**  
Housemade Lump Crab Cake, Roasted Poblano & Tomato Butter Sauce, Sweet Plantains Arepas, Lemon Garlic Aioli, Baked Asparagus Fries

**Wild & Creamy Fettuccine 22**  
Cream of Spinach & Wild Mushrooms, Fresh Fettuccine, Shaved Pecorino  
Add: Chicken \$5 | Shrimp \$6

**Luci's Meat Lasagna Casserole 24**  
Rich Bechamel, Bolognese Sauce, Gooney Mozzarella Creamy Ricotta, Nutty Parmesan

**Chicken Marsala Risotto 28**  
Pan Seared Chicken, Crimini Mushrooms, Creamy Marsala Parmesan Risotto

**Middle Eastern Shepherd's Pie 28**  
Chermula Marinated Lamb, Tahini Sauce, Coriander Ginger Spice Carrots, Cauliflower, English Peas, Sweet Potato

**8 oz Filet Mignon 42**  
Thyme Parm-Popovers, Grilled Asparagus, Mushroom Peppercorn

**14oz Ribeye 42**  
Sweet Mash Potatoes, Thyme Parm-Popovers Grilled, Roasted Brussels Sprouts Bordelaise, Bearnaise

**WGV Smash Burger 15**  
Homemade Burger Sauce, Cheddar Cheese, Brioche Bun, L.T.O  
Add: Sautéed Onion, Sautéed Mushrooms, egg, bacon, Avocado 2.00

**Our local partners harvesting**

Reparation Earth Farms, Congaree and Penn, GYO Greens, Sweet Grass Dairy, Pasture Prime Farms, Satoriwa Trading Company, Fisherman's Dock, Son and Sky Mushrooms, White Acres

V Denotes Vegetarian, GF Denotes Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any allergies or dietary needs.