

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, Goopy 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.