

WINEHOUSE LUNCH MENU

757.622.7777



The Winehouse
bar and bistro

Soups and Salads

Winehouse Blue: head of romaine split and topped w/ blue cheese crumbles, bacon crumbles, candied onions; spiced almonds; finely diced onions and tomatoes.	8.00
Authentic Greek - romaine lettuce, sun-dried tomato, feta cheese, pepperoncini, tossed with a red wine vinaigrette	\$7.75
Spinach Salad - fresh spinach, Point Reyes blue cheese, candy walnuts, and pears tossed with a balsamic vinaigrette	\$7.75
Mixed Greens Salad - mixed greens, marinated vegetables, fresh cheese, and croutons tossed with red wine vinaigrette	\$7.75
Classic Caesar - romaine lettuce, croutons, aged cheese, and finished with a homemade Caesar dressing. <i>Add chicken \$4.50</i>	\$7.75
Nicoise Salad - mixed greens, tomato, green beans, onion, olives, and grilled tuna tossed with red wine vinaigrette.	\$12.00
Caprese Salad - vine ripe tomato and fresh mozzarella with basil, balsamic vinegar, and olive oil.	\$8.50
Bruschetta - roasted red peppers, artichoke hearts, and vine ripened tomatoes marinated in balsamic vinaigrette.	\$8.00
Creamy Tomato and Basil Bisque - yummy, yummy, yummy..... did we say yummy?	\$7.50
Soup du Jour - ask your server about our chef's newest creation - always excellent	\$7.50
Salmon - add a grilled or pan seared salmon, Cajun or herb encrusted to any salad. You choose.	Market

Winehouse Cheese & Baked Dip Selections

Red Wine Cheese Selection - Chef's selections designed to complement red wine such as: Gorgonzola, Muenster, Belle Chevre, Red Wax Edam with accompaniments. Cheese selection will change according to Chef's discretion	15.95
White Wine Cheese Selection - Chef's selections designed to compliment white wine such as: Fresh Mozzarella, Gruyere, Danish Brie, with accompaniments. Cheese selection will change according to Chef's discretion	15.95
Baked Artichoke Dip - Warm and hearty, tons of melted cheese, artichokes and garlic served with baked bread	9.50

*18% gratuity for all parties of 6 or more and No Separate Checks on parties of 10 or more
The USDA cautions that eating raw or undercooked meats may be hazardous to one's health*

Winehouse Small Plates

Filet Mignon Crostini: tender shaved filet is pan seared and served on crostini spread with horseradish mayo and topped with bourbon caramelized onions and gruyere	9.50
Tuna Tataki: diced raw sushi grade tuna, mixed in a light dressing of coconut milk with a little kick from Asian hot sauce, served with a cucumber slaw in a won ton bowl	11.50
Winehouse Empanada: try our version of this traditional Spanish delicacy, stuffed with a not-too-hot mixture of tender chicken, cheese and seasonings, served with fresh sour cream	9.50
Trio Bread Spread: A traditional Mediterranean hummus, soft roasted garlic, and a smoky roasted red pepper olive tapenade, served with warm bread.	8.50
Crab Quesadilla: Monterey jack cheese, cilantro, vegetables and lump crab served with green chile and house made roasted tomato salsa on side.	10.00
Veggie Quesadilla: mushrooms, zucchini, peppers, onions, Monterey jack cheese and cilantro	8.00
Szechwan Peppercom Shrimp – plump shrimp seared w/ aromatic Szechwan peppercoms. Mild heat but oh so worth it. Recommend with a Belgian Ale or the Lois Gruner Veltliner wine.	9.95
Fried Oysters - fresh oysters breaded in tempura batter lightly fried to perfection, and served with a spicy aioli	10.95
Spring Roll- hand rolled daily, served with spicy Thai style dipping sauce, fried golden brown.	8.75
Black Sesame Seed Tuna Sashimi - lightly seared tuna over a cold noodle salad, with fresh wasabi and ponzu sauce	12.95
Baked Brie - fresh brie wrapped in a puff pastry and baked until soft all the way through, and served with a raspberry compote and bread. Definitely a favorite!	11.95
Mini Crab Cakes - jumbo lump crab cakes sautéed and placed on a sourdough crostini. Best in Norfolk.	11.25
Fried Tempura Pickles: yes, a fried pickle, interesting, great with a beer, served with aioli	5.95
Fresh Fried Calamari - lightly breaded and fried calamari with a spicy tomato sauce	10.50

Winehouse Sandwich/Wraps/Burger

All are served w/ choice of: herb potato salad, beer batter fries,
Mediterranean cous cous salad or sautéed veggies

Corned Beef Reuben: thinly sliced corned beef broiled w/ sauerkraut and gruyere cheese, served on toasted marbled rye w/ thousand island dressing	7.95
Italian Sausage Hoagie: spicy Italian sausage served on a lightly toasted, but still soft, hoagie. Manhattan Style: sautéed push cart onions, fresh sauerkraut and mustard Brooklyn Style: sauté of fresh garlic butter, onions, red peppers, fresh basil and melted mozzarella	7.95
Muffallata: big sandwich from the Big Easy. Capocola, pepperoni, ham salami, and mozzarella w/ kalamata and green olive tapenade. Will bring tears to your eyes it's so good	9.95
Fried Oyster/Shrimp Po Boy: shrimp or oysters served w/ lettuce, tomato & our house remoulade.	9.95
Turkey and Havarti Club; fresh roasted garlic buttered Texas Toast, lightly grilled with a generous helping of sliced roasted turkey, slightly melted havarti dill, bacon and lettuce and tomato	7.95
Winehouse Burger: 8 oz Angus burger, lettuce, tomato, and pickle. Pick any cheese of the day, or add sautéed mushrooms or onions. Add another patty and make it a double add: \$2.00	8.95
Grilled Cheese: Your choice of our house cheeses on thick Texas Toast. Add our tomato bisque for \$3.00	6.00
Thanksgiving Wrap: sliced turkey, cranberry and sprouts with havarti cheese	7.95
Falafel Wrap: fried falafel wrapped w/ a honeydew tazeki sauce	7.95
Asian Steak Wrap: grilled 5 spice flat iron with a peanut and light curry sauce	9.95