

WE MAKE OUR PIZZA DOUGH IN HOUSE & BAKE IT IN OUR BRICK-LINED OVEN.

BOOTHS, BARSTOOLS, & AN OPEN KITCHEN MEAN THERE IS NO BAD SEAT IN THE HOUSE.

OUR COCKTAILS GET THE SAME LOVE & CARE. . . LAVENDER SYRUP SOUND INTERESTING?

OUR BACK ROOM IS AVAILABLE FOR YOUR NEXT GET-TOGETHER.

## COME IN TO SEE OUR INNOVATIVE COCKTAIL MENU

### DRINK SPECIALS

Weekdays 4pm - 6pm

Sunday 10am - 2pm & 4pm - 6pm

Monday Service Industry Night 6pm - 9pm

Wine/2 Tuesdays Tuesday 4pm - 9pm

### CHEF'S SPECIALS FOR LUNCH & DINNER POSTED DAILY (AROUND 11AM & 5PM):

[VentureKitchenAndBar.com/specials](http://VentureKitchenAndBar.com/specials)

FACEBOOK, INSTAGRAM, & WEB  
[VentureKitchenAndBar](http://VentureKitchenAndBar.com)

## KITCHEN HOURS

**WEEKDAYS** 11am until 10pm

**FRIDAY & SATURDAY** 11am until midnight (pizza & tots after 10pm)

**SUNDAY BRUNCH** 10am until 2pm

**SUNDAY AFTER BRUNCH** 3pm until 10pm (pizza & tots 2pm-3pm)

**PIZZA & SALADS** available all day (after 3pm on Sundays)

**SANDWICHES** available until 4pm (except on Sundays)

**TAPAS** available after 4pm (after 3pm on Sundays)

**VENTURE KITCHEN & BAR**  
9 E QUEENS WAY, HAMPTON VA 23669

**757.325.8868**  
CARRY OUT WELCOME

A menu for our GF friends... **G** Gluten Free **G°** Gluten Free Option **GLUTEN**

## SALADS (all day, Sunday after 3pm)

**SPINACH COBB** chopped egg, ham, mushroom, Gorgonzola, toasted almonds, shaved red onion, French honey Dijon 10 **V°G**

**KALE & YAM** the superfood salad... kale, yam, red onion, toasted pumpkin seeds, arugula, blackberry vinaigrette 8 **V²G**

**GREEK SALAD** spinach, mixed greens, marinated yellow tomatoes, feta, Kalamata olives, red onion, pine nuts, cucumber, balsamic vinaigrette 11 **V²G**

**STRAWBERRY & AVOCADO** red quinoa, arugula, bourbon bacon and cracked pepper brittle, harissa vinaigrette 11 **V²G**

**CLASSIC CAESAR** shaved Parmesan, **croutons**, romaine, Caesar 7 **G°**

**GREEN APPLE & PORK BELLY** candied walnuts, shaved Parmesan, endive, clover honey vinaigrette 10 **G**

**HOUSE SALAD** lettuce, tomato, cucumber, red onion, shredded carrot, **croutons**, & your choice of House Made Dressing 6 **V²G°**

**Add Grilled Chicken...** add locally sourced, antibiotic free chicken breast 4 **G**

**House Made Dressings...** **VG** Peppercorn Parmesan, French Honey Dijon, Caesar **NOT V**, Clover Honey Vinaigrette **V²**, Champagne Vinaigrette **V²**, Blackberry Vinaigrette **V²**, Balsamic Vinaigrette **V²**, Harissa Vinaigrette **V²**

## SANDWICHES (Mon-Sat until 4pm)

Served with tots. Substitute a side salad with house made dressing for \$2.

**B.L.T.** grilled pork belly, lettuce, tomato, lemon-poppy aioli, **challah roll** 11 **G°**

**MEATBALL BANH-MI** braised pork **meatballs**, pickled carrot, cilantro, jalapeño, sweet & sour cucumbers, fresh mayo, **baguette** 8

**SALMON SALAD SANDWICH** lemon dill salmon salad with cucumber, red onion, alfalfa, pecans, **baguette** 10 **G°**

**BLACK BEAN SOFRITO BURGER** house made **bean patty** with onion, bell pepper, cumin, micro cilantro, pickled radish, lime creme fraiche 10 **V**

**TUNA POKE TACOS** sushi grade sesame soy marinated tuna\*\* bites, avocado, Napa cabbage, pickled carrot & cucumber, ginger, **two flour tortillas**, forbidden black rice, sriracha 13 **G°**

**BEEF ROAST & ARUGULA** baked with fresh mozzarella, basil mayo, **baguette** 11 **G°**

**HOT HAM & CHEESE** Black Forest ham, Gruyere, French honey Dijon dressing, buttery **baguette** 11 **G°**



## TAPAS (after 4pm, Sundays 3pm)

**TOTS** made & fried in house, with spicy mayo 5 V<sup>2</sup>

**DRY RUB PORK RIBS** Korean style BBQ sauce, sweet & sour cucumber, toasted sesame seed 10 G

**DANE'S COLLARD GREENS** slow cooked with pork belly & molasses, garnished with crispy fried onions 6 G<sup>o</sup>

**PORK BELLY** fresh apple, honeycomb 6 G

**MEATBALLS** three braised pork meatballs, Thai sweet chili sauce glaze, fresh basil, crispy shallot 5

**BREAD STICKS** Parmesan, rosemary, olive oil, herbs 6 V<sup>2o</sup>

**CURRIED VEGETABLES** tri-color carrots, broccolini, fingerling potatoes, golden raisins, sunflower seeds, Indian yellow curry-scallion butter 8 V<sup>2G</sup>

**ROCK SHRIMP CEVICHE** sweet lobster-like shrimp, key lime juice, habanero (very mild spice), cilantro, onion, corn, avocado, blue corn fried tortillas 12

**ARANCINI CON PESTO** crispy fried risotto goat cheese balls, marinated yellow tomato pesto 7 V

**CHEEKS & LEEKS** braised Cheshire heritage breed pork, celery root & leek puree, cider ragout 10 G

**ARTICHOKE CRAWFISH SPINACH DIP** creamy crock topped with Parmesan, grilled & blackened pita for dipping 11 G<sup>o</sup>

**THAI LETTUCE WRAPS** garlic & ginger ground shrimp & pork, sweet chili sauce, crispy onions 10 G<sup>o</sup>

**PORK RIND NACHOS** fresh fried pork rinds, jalapeno-bacon nacho cheese, cilantro lime pulled pork, black olives, seasoned tomatoes, micro cilantro 10

**SESAME SEARED TUNA** layered... chilled seaweed salad, crispy egg roll wrapper, wasabi cream cheese, sesame seared tuna\*\*, sweet soy reduction, sriracha 10 G<sup>o</sup>

**CHEESE TRAY** three cheeses with house made condiments 12 V?G?

**BLACK BEAN STACK** black bean sofrito cakes, grilled tomatillo, lime creme fraiche 8 V

V Vegetarian (lacto-ovo, all cheeses may not be vegetarian) V<sup>2</sup> Vegan

## WHY TAPAS AND PIZZA?

WE BELIEVE THAT SHARING A MEAL IS SHARING OF YOURSELF.

ADD A CLASSIC COCKTAIL, AND YOU MIGHT JUST GET BETTER AT IT.

## PIZZA (all day, Sunday after 2pm) gluten-free\* crust available, add \$3

**CLASSIC MARGHERITA** fresh basil, tomato sauce, fresh mozzarella, olive oil 10 VG<sup>o</sup>

**PROSCIUTTO & MUSHROOM** tomato sauce, fresh crimini mushroom, mozzarella, prosciutto 12 G<sup>o</sup>

**THE ANTONIO** chorizo, jalapeno, tomatillo, spinach, mozzarella, cheddar-Jack, tomato sauce 13 G<sup>o</sup>

**EVERYBODY'S** basil pesto (sans nuts), artichoke heart, bacon, mozzarella, Parmesan 11 G<sup>o</sup>

**SAUSAGE & PEPPERS** house made sweet Italian turkey sausage, pickled shishito peppers, black olives, mozzarella, tomato sauce 13 G<sup>o</sup>

**FIVE CHEESE** fresh mozzarella, Jack cheese, seasoned ricotta, goat cheese, cheddar, tomato sauce 8 VG<sup>o</sup>

**PESTORONI** basil pesto (sans nuts), pepperoni, jalapeno, fresh mozzarella 12 G<sup>o</sup>

**BAJA BEEF** garlic, olive oil, black beans, corn, avocado, cheddar, shredded braised beef, cilantro, lime creme fraiche 13 G<sup>o</sup>

**MEDITERRANEAN** artichoke, spinach, red onion, roasted red pepper, tomato, feta, mozzarella, tomato sauce 13 VG<sup>o</sup>

**BBQ CHICKEN** cheddar, mozzarella, micro cilantro, red onion, bacon, BBQ sauce 12 G<sup>o</sup>

**PEPPERONI** with mozzarella, tomato sauce 11 G<sup>o</sup>

**PMO** pepperoni, fresh crimini & shiitake mushrooms, onion, mozzarella, tomato sauce 13 G<sup>o</sup>

**BRUSCHETTA PIZZA** roasted garlic, olive oil, Kalamata olive, fresh basil, diced tomato, red onion, fresh mozzarella, drizzled with balsamic reduction 12 VG<sup>o</sup>

**PESTO MUSHROOM** basil pesto (sans nuts), sautéed variety of mushrooms, roasted red pepper, fresh mozzarella 12 VG<sup>o</sup>

**WHITE** roasted garlic, olive oil, seasoned ricotta, mozzarella, caramelized onion, roasted cauliflower 10 VG<sup>o</sup>

**MEAT-ZA** pepperoni, bacon, pork meatball, beef short rib, mozzarella, tomato sauce 13 G<sup>o</sup>

**HAMPTON HAWAIIAN** pineapple, Edwards Virginia country ham, lump crab, mozzarella, tomato sauce 15 G<sup>o</sup>

\*Please let us know of any dietary restrictions when you place your order. Although our gluten-free crust was made with gluten-free ingredients and we do our best to control gluten contamination, we cannot guarantee that our gluten-free pizzas are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Our fryer is used to fry gluten containing items.