

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 (1/2 price bottles) 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)

## 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<sup>o</sup>** 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<sup>o</sup>G**

**KALE & YAM** the superfood salad... kale, yam, red onion, toasted pumpkin seeds, arugula, blackberry vinaigrette 8 **V<sup>2</sup>G**

**GREEK SALAD** spinach, mixed greens, marinated yellow tomatoes, feta, Kalamata olives, red onion, pine nuts, cucumber, balsamic vinaigrette 11 **V<sup>2o</sup>G**

**CLASSIC CAESAR** shaved Parmesan, **croutons**, romaine, Caesar 7 **G<sup>o</sup>**

**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 **V<sup>2</sup>G<sup>o</sup>**

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

**House Made Dressings...** most **VG** Caesar **NOT V**, Peppercorn Parmesan, French Honey Dijon, Clover Honey Vinaigrette **V<sup>2</sup>**, Champagne Vinaigrette **V<sup>2</sup>**, Blackberry Vinaigrette **V<sup>2</sup>**, Balsamic Vinaigrette **V<sup>2</sup>**

## SANDWICHES (Mon-Sat until 4pm)

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

**CUBAN SANDWICH** roasted pork, honey Dijon aioli, Black Forest ham, cornichon pickles, Swiss cheese, pickled red onions, inverted **baguette** 12 **G<sup>o</sup>**

**B.L.T.** grilled pork belly, lettuce, tomato, lemon-poppy aioli, **challah roll** 11 **G<sup>o</sup>**

**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<sup>o</sup>**

**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<sup>o</sup>**

**BEEF ROAST & ARUGULA** baked with fresh mozzarella, basil mayo, **baguette** 11 **G<sup>o</sup>**

**HOT HAM & CHEESE** Black Forest ham, Gruyere, French honey Dijon dressing, buttery **baguette** 11 **G<sup>o</sup>**



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

- TOTS** made & **fried** in house, with spicy mayo 5 V<sup>2</sup>
- CINNAMON STREUSEL PIE** cinnamon and sugar pizza **dough** smothered in icing 8 V<sup>2</sup>
- BREAD BOWL BATARDS** a trio of veggie purees in house made petite **sourdough bread bowls**: Thai basil and coconut parsnip, maple and chipotle acorn squash, BBQ beet borscht 10 V
- FRIED RABBIT RAVIOLI** pulled smoked meat, orange zest and dill spiced ricotta, **fried** house made pasta, sherry cream duxelles 14
- TASSOULET** a Creole spin on the French classic... three bean Louisiana Tasso ham stew enriched with duck fat and mirepoix, topped with **crispy garlic** and herb butter grilled **pita** 11 G<sup>o</sup>
- STEAMED POTSTICKERS** garlic and ginger ground shrimp and pork **wontons**, togarashi soy reduction, yuzu ponzu 10
- TOT DISH** our rotating spin on a Midwest classic, the tater tot casserole; ask your server for today's spin 8
- CUBAN NACHOS** fresh **fried** pork rinds, black beans, cheddar Jack, micro cilantro, seasoned tomato, roasted pork, creme fraiche 10
- WINTER CAPRESE** **fried** fresh mozzarella balls, marinated yellow tomato and basil pesto (w/ pine nuts), Castelvetrano, Kalamata, and Manzanilla olive tapenade, balsamic reduction, fresh basil, beefsteak tomato, arugula 12 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 7 G
- MEATBALLS** three braised pork **meatballs**, Thai sweet chili sauce glaze, fresh basil, **crispy** shallot 6
- 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>
- 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 14 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

## 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 10 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.