

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

OUR COCKTAILS GET THE SAME LOVE & CARE. . . BANANA INFUSED JAMESON SOUND INTERESTING?

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

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

COME IN TO SEE OUR INNOVATIVE COCKTAIL MENU

DRINK SPECIALS

Weekdays 4pm - 7pm

Sunday 10am - 7pm

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

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 2pm 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

SALADS (all day, Sunday after 3pm)

ASIAN BIBB matchstick cucumber, carrot, red pepper, red onion, Mandarin oranges, micro cilantro, large fried wonton, spicy peanut orange dressing 12

ROASTED CORN AVOCADO COBB mixed greens, roasted corn, chopped avocado, mixed heirloom tomatoes, green onions, Bleu cheese crumbles, quartered boiled egg, lime peppercorn vinaigrette 10 VG

STRAWBERRY & SUNFLOWER arugula & butter lettuces, strawberries, honey roasted sunflower seeds, diced English cucumbers, red onion, grape tomatoes, goat cheese, strawberry vinaigrette 9 VG

GREEK SALAD spinach, mixed greens, feta, cucumber, bell pepper, red onion, Kalamata olive, Roma tomato, sun dried tomato, roasted yellow tomato, balsamic vinaigrette 11 V²G

CLASSIC CAESAR shaved Parmesan, croutons, romaine, Caesar 7 G^o

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^o

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

House Made Dressings... Caesar G, Peppercorn Parmesan VG, French Honey Dijon VG, Clover Honey Vinaigrette VG, Lime Peppercorn Vinaigrette V²G, Spicy Peanut Orange V²G, Strawberry Vinaigrette V²G, Balsamic Vinaigrette V²G

SANDWICHES (Mon-Sat until 4pm)

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

THAI SPICED SHRIMP TACOS Thai spiced fried shrimp, shredded cabbage, mango pico de gallo, micro cilantro, queso fresco cheese crumbles, ginger infused creme fraiche 12

LANGOSTINO SALAD ROLL dressed with house aioli, celery, roasted red peppers, onion, butter lettuce, warm butter roll 10 G^o

FLOUNDER SANDWICH big piece of flounder fried Scotty's way, lemon dressed arugula, roasted garlic malt aioli, brioche bun 13 G^o

SALMON SALAD SANDWICH dill, onion, celery, honey Dijon, arugula, pickled red onion, heirloom tomato, warm butter roll 10 G^o

CHICKEN SALAD SANDWICH lettuce, tomato, baguette 10 G^o

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

BEEF ROAST & ARUGULA baked with fresh mozzarella, basil mayo, baguette 11 G^o

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



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

TRY OUR TOTS made in house, with spicy mayo 5 V

TEMPURA FRIED PRAWNS honey hoisin habanero sauce on side, scallion sprinkle 10

CRAB & COUNTRY HAM EMPANADAS with peach marmalade, balsamic reduction drizzle, green onions 12

SPINACH & ROASTED ARTICHOKE STUFFED PORTOBELLO roasted stuffed mushroom cap topped with fresh mozzarella, served with garlic cauliflower toast points 14 VG

GREEN PEA & RICOTTA RAVIOLI served with strawberry red pepper chutney, chive sprinkle 10 V

PORK CONFIT TAQUITOS pulled confit pork, avocado, enchilada sauce, creme de Brie, queso fresco, scallions, blue corn tortillas 8 G

ELOTE HUSHPUPIES queso fresco cheese crumbles, micro cilantro, mango pico de gallo, lime peppercorn dipping sauce 8 V

CURRIED BEEF SHORT RIB LETTUCE CUPS Bibb lettuce cups, curried beef rib meat, shredded carrots, scallions, crispy onion straws, chili sauce 10 G^o

COCONUT CALAMARI fried, served with red chili orange compote, chive sprinkle 13

BABY BACK RIBS house made onion vinaigrette BBQ sauce, potato salad 9 G

LOCAL CHARCUTERIE variety of North Carolina cured meats, Virginia aged cheeses, nuts, berries, honeycomb, whole grain mustard 14 G

SOPAIPILLAS brown sugar, cinnamon, honey drizzle 8 V

CAPRESE STACK sliced tomato, fresh basil, fresh mozzarella, blackberry balsamic reduction 12 VG

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

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^{2o}

SESAME SEARED TUNA layered... chilled seaweed salad, crispy egg roll wrapper, wasabi cream cheese, sesame seared tuna^{**}, sweet soy reduction, sriracha 10 G^o

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)*

make it a cauliflower crust for \$4.5 more...
it's a delicious gluten-free* alternative!

CLASSIC MARGHERITA fresh basil, tomato sauce, fresh mozzarella, olive oil 10 VG^o

PMO pepperoni, fresh crimini & shiitake mushrooms, onion, mozzarella, tomato sauce 13 G^o

EVERYBODY'S basil pesto (*sans nuts*), artichoke heart, bacon, mozzarella, Parmesan 11 G^o

BACADO red sauce, lots of bacon, avocado, red onion, grape tomatoes, shredded cheddar & mozzarella, finished with garlic oil drizzle 13 G^o

GET SHORTY garlic, olive oil, short rib, caramelized onions, roasted garlic, cheddar Jack, Parmesan, chives 13 G^o

PESTOMATO basil pesto (*sans nuts*), heirloom tomato, goat cheese, shredded mozzarella 12 VG^o

PEACH BASIL garlic, olive oil, ricotta, thin sliced peaches, red onion, basil, balsamic drizzle 11 VG^o

HOT SAUSAGE & PEPPERS red sauce, spicy cured meats sliced thin, sun dried red & yellow tomatoes, banana peppers, shredded mozzarella, basil 12 G^o

PROSCIUTTO & MUSHROOM tomato sauce, fresh crimini mushroom, mozzarella, prosciutto 12 G^o

FIVE CHEESE fresh mozzarella, Jack cheese, seasoned ricotta, goat cheese, cheddar, tomato sauce 10 VG^o

MEDITERRANEAN artichoke, spinach, red onion, roasted red pepper, tomato, feta, mozzarella, tomato sauce 13 VG^o

BBQ CHICKEN cheddar, mozzarella, micro cilantro, red onion, bacon, BBQ sauce 12 G^o

PEPPERONI with mozzarella, tomato sauce 11 G^o

BRUSCHETTA PIZZA roasted garlic, olive oil, Kalamata olive, fresh basil, diced tomato, red onion, fresh mozzarella, drizzled with balsamic reduction 12 VG^o

WHITE roasted garlic, olive oil, seasoned ricotta, mozzarella, caramelized onion, roasted cauliflower 10 VG^o

MEAT-ZA pepperoni, bacon, pork meatball, beef short rib, mozzarella, tomato sauce 13 G^o

HAMPTON HAWAIIAN pineapple, Edwards Virginia country ham, lump crab, mozzarella, tomato sauce 15 G^o

*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.

V Vegetarian (*lacto-ovo*) V² Vegan G Gluten Free O Option (cheeses may not be VG)