

WOLF LAUREL

Appetizers

Oysters on the Half shell

James River Oysters (from the Chesapeake Bay)
Half dozen 10 / Dozen 19

Thai Curry Mussels 14

Mussels with lime gastrique and a Thai cury sauce.
Served with tomato basil bruschetta

Soups

Chicken Tortilla

Cup 5 / Bowl 10

Soup Du Jour

Cup/Bowl Market Price

Salads

“Old Wolf Laurel” Salad (GF) (V) 9

Spring mix lettuce, tomatoes, cucumber, candied walnuts, grapes and feta cheese.
Served with “Old Wolf Laurel” dressing
Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

Summer Salad (GF) 10

Spring mix lettuce, crab, confit fennel, watermelon, cantaloupe, craisins,
apple sticks and feta cheese. Served with lemon vodka vinaigrette.
Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

Mandarin Bacon Salad (GF) 9

Spring mix lettuce, mandarin oranges, bacon lardons, sliced almonds,
goat cheese and sliced potato ribbons. Served with warm bacon vinaigrette
Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

DINNER MENU

Entrees

Grilled NY Strip 25

Served with smashed fingerling potatoes, sautéed asparagus and a red wine demi

Shrimp and Grits 26

Cheese grits with shrimp and chorizo sausage and a fire roasted tomato basil white wine sauce.

Pan Seared Halibut 32

Served over sweet pea risotto with a zesty lemon saffron butter sauce and topped with tomato compote

Fried Pork Chop 26

Served with sausage bread pudding, Spanish corn and a bacon gastrique

Spaghetti Aglio e Olio 17

Herb Pasta topped with tomato, peppers, onions, olive oil, garlic, spinach and artichokes
(Vegetarian Dish)

GF pasta available

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5