

The White Dog Bistro

Family Bids You a Warm Welcome Along with
Your Hosts Walter and Amanda Wilkes

And Presents Seasonal Selections from the
Culinary Team of Executive Chef / Owner Walter
Wilkes and Chef de Cuisine Augustyne Morse



Palette Primers

Soups, Salads and Starters

Farmer's Root Cellar Salad

Fresh Locally Grown Virginia Lettuces with Honey
and Herb Goat Cheese, Roasted Sweet Potato,
Peppered Walnuts, Dried Cranberry, and Warm
Bacon Molasses Vinaigrette
(Gluten Free) ~ 8 ^{3/4}

N'awlin's Caesar

Crisp Romaine Lettuce Dressed with Tangy Stone
Ground Mustard Enhanced Caesar Dressing,
Shaved Parmesan, and Sweet & Hot Pepper/Olive
Salad (Gluten Free) ~ 8~

Perfect with Wine Salad

Fresh Locally Grown Virginia Lettuces with
Cranberry & Toasted Walnut Oil Vinaigrette,
Boursin Cheese Spread Crostinis, and Charcuterie
Sampling. Topped with Dried Cranberries and
Toasted Almonds ~ 8 ^{3/4}

An Octopus' Garden

Cumin Dusted and Flash Fried Octopus
Over Sesame Dressed Seaweed Salad & Wasabi
Lime Aioli ~ 12 ^{1/2}

Toasty Warm Bread

Chef's Selection from Both Soft and Crusty Artisan
Loaves, Served with Buerre Maison, our House
Butter with Lavender, Honey, and Roasted Garlic.
Serves Two ~ 5 ^{1/2}

Deadrise Chowder

A Nod to the Long Tradition of Working the
Chesapeake Bay and Reaping it's Comforts
Featuring Clams, Scallops, Smoked Oysters, &
Crabmeat in a Hearty Made to Order Chowder
Cup 9~ / Bowl 12 ~

Entree Size Served in a Sourdough Bread Boule 23~

Cottage Bisque

Velvety Roasted Garlic Bèchamel Base with Four
Cheeses and Cottage Garden Herbs

The Chef's Absolute Secret Recipe and
Homage to Many Great Chefs Lost Along the Way
Cup 7~ / Bowl 10 ~

Scallop Trio

A Trio of our Half Dollar Sized Jumbo Scallops with
Cracked Black Pepper Bacon, Heirloom Tomato,
and a Mix of Greens over Balsamic Reduction #
(Gluten Free) ~ 14 ^{1/2}

Bistro Escargot

With Fresh Herbs, Sauteed Crimini, Shiitake, and
Oyster Mushrooms in Chardonnay Butter Sauce.
Served in Flaky Pastry Crust # ~ 14 ~

Charcuterie

Chef's Selection of Fine Cheeses, Noshers, & Cured Meats, Served with Toasted Artisan Bread, Maison Butter and Seasonal Spread
Serves Two ~ 14 ^{3/4}

White Dog Puppies

A Half Dozen of our Own Style of Extra Large Hushpuppy, Filled with Crab Meat and Sweet Onion. Served with a Garden Vegetable Cheddar Cheese Spread ~ 9 ~

Calamari Mediterraneo

Lightly Floured and Flash Fried Calamari with Sweet and Hot Peppers, Mediterranean Olives, and Parmesan. Served with Creamy Green Goddess Dressing ~ 12 ^{1/2}

Glazed Confit of Duck Leg

Slow Cooked in Five Fats and Glazed with Dock 57 Blackberry Bourbon Barbecue, Served with Crusty French Bread Sippets -14 ^{1/2}

Bayou Po~Boy on a Stick

Smoked Gator Sausage and Carolina Shrimp Skewered, Grilled, and Served with Creole Roasted Pepper Remoulade (
(Gluten Free) ~ 11 ~

Entrées

Served with the Chef's Selection of a Daily Vegetable
Suggested Wine Pairings are Sold by the Bottle Only

Shellfish Dijonnaise ~26~

Jumbo Carolina Shrimp and Local Crab. Tossed with Linguine Pasta in a Velvety Dijon Cream Sauce with Roasted Pepper/Caper Relish

~Pair with the Light Oak of Rustenberg Chardonnay

Mussel & Blue Crab Cioppino ~26~

Prized New Zealand Green Lip Mussels and Chesapeake Bay Blue Lump Crab in a Saffron Tomato Broth, Served with Grilled Wedges of Toasted Sourdough (Sub Pilaf as a Gluten Free Option) #

~Pair with the Full Bodied Cusomano Insolia

Low Country Skillet ~29~

Jumbo Atlantic Sea Scallops, Carolina Shrimp, Alligator Sausage, and Crawfish Tails Bronzed on Seasoned Iron with Creole Spices and tossed in a Smoked Bacon & Bloody Mary Tomato Sauce. Served with White Cheddar Grits (Gluten Free)

~Pair with the Well Balanced Trivento Reserva Malbec

Seafood Bolognese ~29~

A Medley of Shrimp, Atlantic Sea Scallops, and New Zealand Green Lip Mussels. Served over Hand Rolled Tagliatelle Pasta and a Hearty Italian Sausage and Vegetable Ragout.

(Sub Maple Roasted Shallot Pilaf as a Gluten Free Option)

~Pair with Enhancing Spiciness of Lamuri Nero d'Avola

Shrimp and Lobster Tuscany ~28~

Seared Shrimp Marinated with Garlic, Fresh Thyme, and Rosemary. Served with Lobster Pieces in a Creamy Preserved Lemon/Sundried Tomato/Wild Mushroom Risotto. (Gluten Free)

~Pair with the Perfectly Balanced & Refreshing
Galerie Sauvignon Blanc

Chesapeake Game Hen ~25~

Herb Roasted Half Game Hen with Sauteed Blue Crab, Sliced Red Pear, Toasted Almonds, and Creamy Kahlua Sauce. Served with Maple Roasted Shallot Pilaf. [\(Gluten Free\)](#)

~Pair with the Floral and Fruity, Crisp on the Palette
Louis Latour Chameroy

The Huntsman ~33~

Seared Duck Breast, Grilled Quail, and Venison Sausage in a Rich Chasseur (Hunters) Sauce of Burgundy Demi-Glace, Forestier Mushrooms, Shallots, Pearl Onion, and Tomato. Served with Herb Whipped Yukon Gold Potatoes [\(Gluten Free\)](#)

~ Pair with the Enthralling Complexity of a
Chateau Timberlay Merlot/Cabernet Sauvignon Blend

Beef Gascon ~27~

Coriander Seared Beef Tenderloin Tips, Venison Sausage Medallions and Pearl Onions Braised with an Intensifying Gascon Reserva Malbec. Served with Jasmine Sticky Rice and Red Curried Coconut/Carrot Sauce [\(Gluten Free\)](#)

~Pair with the Spice Enhancing Gascon Reserva Malbec
~Or the Complex Mingling of Terlato & Chapoutier Malakoff Syrah

Triple Crème Château

Lightly Smoked and Seared Dry Aged Tenderloin of Beef Medallions Sliced From the Prized Chateau Briand. Topped with Boursin Cheese Compound Butter and Served with Fresh Herb Whipped Yukon Gold Potatoes and Sauce Bourguignonne [\(Gluten Free\)](#) 6 oz. ~36 ~ 9 oz. ~42~

~Pair with the Bold and Structured 1865 Single Vineyard Syrah

Five Greek Risottos

Sweet and Hot Peppers, Kalamata Olives, Capers, and Sun Dried Tomatoes in a Creamy Risotto Topped with Feta & Parmesan Cheeses [\(Gluten Free\)](#)

~Pair with the Incredibly Elegant and Lightly Oaked
Antica Chardonnay

As a Meatless Entree ~20~

Served with Tuscan Shrimp ~26~

Served with Seared Scallops ~28~

Served with Beef Tenderloin Tips ~30~

Served with Nova Scotian Lobster Tail Meat ~36~

The Nine Wilds ~24~

Shiitakes, Crimini, and Oyster Mushrooms Sauteed in Walnut Oil with Caramelized Shallots. Served With a Blend of Six Wild Rices over the Chef's Selection of Seasonal Squash. Garnished with Toasted Almond and Dried Cranberry # [\(Vegan/Gluten Free/Soy Free/ Heart Healthy\)](#)

Soba Stir Fry ~21~

Skillet Seared Vegetables and Buckwheat Soba Noodles in a Velvety Hoisin Sauce with a Hjt of Lime, and Peppered Walnuts # [\(Vegan/ Heart Healthy\)](#)

Primavera della Terra

Homemade Hand Rolled Herb Tagliatelli Pasta Ribbons and Fresh Vegetables tossed with White Truffle Butter. Topped with Shaved Parmesan

~Pair with Haras de Pirque Albaclara Sauv/Blanc

As a Meatless Entree ~20~

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Please Note...

Menu Items May be Prepared Heart Healthy *Upon Request* with Minor Changes

◇ Consuming under-cooked meats, fish, poultry, or shellfish may increase your risk of food borne illness. Those who are pregnant or have compromised immune systems should avoid under-cooked meats or seafood.

***18% Gratuity will Automatically be Added to Parties of 6 or More**