

SUNDAY BRUNCH 10AM-2PM

*Bacon & eggs you can do at home.
Be a little adventurous...*



THE REGULARS

ON THE MENU EVERY WEEK

COUNTRY SALAD baby greens, dried blueberries, Virginia country ham, hard boiled egg, biscuit croutons, fried butternut squash straws, goat cheese, hot bacon Dijon dressing 17

GNOCCHI HASH sausage links, onion, mushrooms, roasted red peppers, Hollandaise, sunny side up eggs*, shaved Parmesan 18

FRENCH TOAST blueberry compote, whipped cream, bacon 14.5

CORNED BEEF HASH house corned beef, fried potatoes, country gravy, two sunny side up eggs* 17

FRIED CHICKEN BENEDICT buttermilk biscuits, slow poached eggs*, Hollandaise, arugula salad, tots 16

SAUSAGE, BISCUITS, & GRAVY sausage patties, house buttermilk biscuits, country gravy, two sunny side up eggs* 15

BRUNCH COCKTAILS

FRENCH 75 prosecco, gin, Cointreau, lemon juice, up 11

CORPSE REVIVER #2 equal parts gin, Lillet Blanc vermouth, Cointreau, lemon juice, up 11

APEROL SPRITZ prosecco, Aperol 12

COLOSSAL BLOODY MARY Ketel One vodka, Bloody Mary mix, jumbo shrimp, celery, veggie skewer 16

MORNING FOG Kraken black spiced rum, Kahlua, chilled espresso, cinnamon simple syrup, half & half, up, nutmeg sprinkle 12

BUSHYTAIL hot chai tea, vanilla vodka, RumChata, brown sugar boba pearls, whipped cream 13

CRANBERRY FIZZ prosecco, vodka, cranberry juice, cinnamon simple syrup, cranberry garnish 10

BLACKBERRY LAVENDER COLLINS vodka, blackberry puree, lavender simple syrup, lemon juice, lemon wheel & blackberry garnish 10

JUST VISITING

NEW ITEMS EACH WEEK - FEBRUARY 15, 2026

DUTCH BABY raspberry compote, Virginia hickory syrup 15

BREAKFAST TACOS scrambled eggs, cheddar, chorizo, queso fresco, pico, chive crema, flour tortilla 16

STEAK & EGG SAMMIE sliced flank steak*, sunny side up egg*, provolone, chimichurri, red onions, baby greens, fried potatoes, on sourdough 19

CREOLE SHRIMP & GRITS peppers, onions, tomatoes, jalapeno & white cheddar grits, toast 26

DESSERT FOR BREAKFAST

TELL TALE HEART heart shaped blackberry velvet cake, whipped rose and white chocolate mousse, blackberry dark chocolate ganache 13

SWEET SINSATION a smorgasbord of sweets: mini macarons, peanut butter and dark chocolate truffle, Fireball strawberry truffle, espresso dusted dark chocolate bark, sugared pistachio and cherry white chocolate bark, chocolate dipped strawberries, cinnamon sugar beignets, mini pastries 21

S'MORES NUTELLA CHEESECAKE MOUSSE gingersnap cookie crumble, toasted marshmallow fluff 12

***SOME SAY BRUNCH WITHOUT BOOZE
IS JUST SAD LATE BREAKFAST***

\$5 COCKTAIL SPECIALS...

Bloody Mary, Screwdriver,

Mimosa, Brandy Milk Punch

SIDES

TOAST, BISCUIT, CINNAMON ROLL, COUNTRY GRAVY, HOLLANDAISE, BACON, SAUSAGE LINKS, SAUSAGE PATTIES, TOTS, ARUGULA SALAD \$5

TWO EGGS AS YOU LIKE* \$4 CHEESY EGGS \$6

SIDE CAESAR OR HOUSE SALAD \$8

9 E QUEENS WAY, DOWNTOWN HAMPTON VA 23669

VENTUREKITCHENANDBAR.COM

PH: 757-325-8868

*The above starred items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of six or more.