

Virgil's



CHIPS & GUACAMOLE GF V*	8
mashed avocado, serrano chile, roasted tomatillo, white onion, lime	
CHIPS & PICO DE GALLO GF V*	6
local tomato, serrano chile, white onion, cilantro	
CHIPS & SALSAS GF V*	6
verde and roja	
CHIPS & CHILE CON QUESO GF V	10
roasted poblano, caramelized onion, charred serrano chile, roasted garlic	
FLAUTAS AHOGADA GF	12
3 rolled tacos with golden carnitas, served in a roasted tomato broth with pickled onion, salsa verde, queso fresco	
TOSTADAS GF	15
3 tostadas with smoked chicken, refried black beans, pickled jalapeno, Mexican crema, pickled onion, and queso fresco	
SOPES GF	15
3 masa boats filled with braised short rib, avocado, and queso añejo, on top of a roasted tomato-serrano sauce	
TETELAS GF V	9
crispy masa dough triangles filled with black bean purée, topped with queso fresco and Mexican crema, served with salsa verde	



ENTREES

GF GLUTEN FREE | V VEGETARIAN | V* VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



MAIN

COCHINITA PIBIL GF	18
achiote braised pork, pickled onion, pickled habanero, refried black beans, served with corn tortillas	
CARNITAS GF	18
golden pork carnitas, pickled onion and chile manzano, avocado-tomatillo salsa, refried black beans, served with corn tortillas	
RED CHILE-TAMARIND CHULETA GF	20
red chile-tamarind marinated pork chop, grilled knob onion, salsa roja, refried black beans	
CARNE ASADA GF	35
red chile marinated ribeye, grilled Chile guero, salsa molcajete, fried plantains, refried black beans	
ARROZ CON POLLO PAELLA GF	18
achiote braised chicken, plantain studded rice, pickled onion, habanero aioli	
CAMARON GF	20
NC shrimp, mojo de ajo broth, serrano chile, chochoyotes, shredded cabbage, plantain studded rice	

ENTREE SALADS AND CALDOS

VIRGIL'S CAESAR	10
frisee and baby kale, serrano migas, poblano Caesar dressing, queso añejo <i>+ avocado 2 / + chicken 4 / + NC shrimp 6</i>	
NOPALES GF V*	12
frisee and baby kale, pickled sundried tomato, avocado, spiced peanuts, morita-agave vinaigrette <i>+ chicken 4 / + NC shrimp 6</i>	
POZOLE GF	14
rich pork broth, nixtamal, fresh garnishes, tostada <i>choice of red or green broth choice of pork or chicken / + avocado 2</i>	
CALDO DE POLLO GF	14
<i>rich tomatillo-chicken broth, braised chicken, pickled jalapeno and carrot, chochoyotes, fresh garnishes, tostada / + avocado 2</i>	

TACOS

served with rice or beans

CARNE ASADA GF 16
skirt steak, salsa molcajete, onion, cilantro

AL PASTOR GF 14
red chile marinated pork, grilled pineapple, fresh
cabbage and radish, avocado-tomatillo salsa

SHRIMP GF 16
NC Shrimp, morita slaw, pickled white onion, cilantro

FRIED AVOCADO GF V 14
morita slaw, black bean puree, pickled red onions,
cilantro

NOPALES GF V* 14
charred cactus, black bean puree, avocado-tomatillo, pico
de gallo

SIDES

MANTECA REFRIED BLACK BEANS GF 5

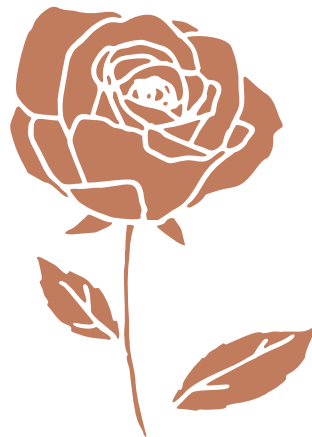
PLANTAIN STUDED RICE GF V* 5

FRIED PLANTAINS WITH CHILE VINEGAR GF 5

DESSERTS

TRES LECHES V 6

ANCHO BROWNIE WITH HOUSEMADE ICE CREAM V 9



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