

# TAPAS MENU

## **Soup of the day 4.99**

Inquire, generally, pairs with  
*Chardonnay and Cabernet franc*

## **Chips and salsa 5.99**

House made fresh salsa served with  
tortilla chips  
*Pairs with Bin 704 or Bin 260*

## **Beef nachos 7.99**

Slow cooked pot roast served on a  
bed of nachos; fresh salsa & lemon  
sour cream & cheese blend  
*Pairs with Cabernet sauvignon or Bin 997*

## **Roasted beets & baby spinach salad 5.99**

Cranberries, creamy goat cheese,  
pecans and tossed in a herb  
balsamic vinaigrette  
*Pairs with Cabernet sauvignon or Bin 997*

## **Grilled cheese 7.99**

Grilled cheese of the week, served  
with potato salad  
*Pairs well with Chardonnay or Bin 214*

## **Chambourcin infused Cherries 8.99**

Tossed with goat cheese & served  
with artisan crackers  
*Pairs well with Chardonnay or Chambourcin*

## **Grilled artichokes 8.99**

Charred, herb-marinated  
artichokes, with aged asiago &  
served with toasted points,  
*Pairs well with Vidal blanc or Bin 214*

## **Bruschetta 7.99**

Build your own with French  
baguette topped with tomatoes,  
basil, capers, and olive tapenade  
*Pairs well with Chardonnay or Bin 214*

## **Pan-seared gnocchi 8.99**

Pan seared & tossed with roasted  
roma tomatoes & fresh made pesto  
topped with aged asiago  
*Pairs well with Vidal blanc or Bin 214*

# TAPAS MENU

## **Grapevine smoked goat's cheese 8.99**

Served with artisan crackers  
*Pairs well with Chardonnay or Bin 214*

## **Lamb meat balls 9.99**

Served over a roasted tomato &  
garlic sauce, topped with aged  
asiago cheese  
*Pairs well with Vidal blanc or Cabernet franc*

## **Charcuterie board**

### **Three meats or cheeses 8.99**

### **Six meats or cheeses 17.99**

Served with homemade pate,  
toasted points and artisan crackers,  
olives, and fruit; with mustard and  
local jams

## **Italian Panini 10.99**

Capicola, Salami, roasted red  
pepper, mozzarella, and herb aioli  
*Pairs well with Chardonnay or Bin 214*

# TAPAS DESSERT

## **Port and Cheese Plate 15.99**

A small selection of cheeses,  
grapes, honey, and fig preserves  
served with a 4 oz. pour of Bin 831

## **Port Brownie over Vanilla ice cream 8.99**

**Crème brûlée 8.99**  
(flavor varies seasonally)

## **Chambourcin Cherries Jubilee 9.99**

**Homemade Ice cream 5.99**  
(varies by season inquire)

## PIZZA

Served on our homemade crust, options. 9.99.

- Cheese: classic Calabrese-style mozzarella cheese pizza
- Margherita: mozzarella, fresh basil, roma tomatoes
- Meat-lovers: sausage, bacon, pepperoni
- Vegetarian: artichokes, tomatoes, sautéed onions
- Mushroom: mushroom (varies based on season).
- Pepperoni: pepperoni and mozzarella
- España: Spicy chicken, spinach, chorizo
- Ronny's Buffalo Chicken and Garlic: buffalo-braised with whole garlic cloves and mozzarella

## TO DRINK

- Coke/diet Coke / Sprite 1.50
- Sparkling water 1.50
- Unsweet and sweet tea 1.50
- Wine by the glass varies \$6.00 – \$11.00
- Wine Tastings (at the bar) \$5.00, \$10.00, \$14.50
- Whitebarrel Wine flight 9.50

**Note:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## SLIDERS

Choose three (3); Served with side salad or roasted potatoes (varies seasonal) 12.99.

- Chicken: grilled and shredded with a homemade dry rub and marinade and topped with lettuce and smoked tomato aioli
- Lamb burger: topped with lettuce, grilled tomato, marinated onions and tzatziki sauce
- Grilled portabella mushroom: Herb & balsamic marinated & topped with goat cheese, & roasted red pepper aioli
- Cheese burger: local farm raised beef, and topped with brie cheese and homemade spicy ketchup.
- Bison (Virginia) burger: topped with mushrooms and blue cheese
- French Dip: Sliced beef (North Carolina) Brie cheese & horse radish cream, Au jus
- Cuban pork: twice-cooked pork with Cuban flavors, topped with swiss cheese and pickles
- Breakfast slider: sausage and eggs and cheese
- Short Rib: sliced beef or pork (depending on availability) topped with onions, local greens, and delectable sauce
- Chicken and Waffle: classic chicken and waffles on a slider bun
- Spicy Thai Chicken: spicy Asian-style sliders
- Tuna: Grilled tuna served with shredded lettuce oven roasted tomatoes horseradish wasabi
- Duck Breast: topped with onions, orange, and cherry

# BRUNCH

**SATURDAY (11-3) /**

**SUNDAY (12-3)**

**Bird Nest\* 6.99**

potato hash tossed with bacon,  
sausage, fresh herbs & garlic,  
topped with a sunny side up egg  
*pairs well with Chardonnay*

**Three Cheese Omelet\* 8.99**

swiss, provolone, & brie

**Veggie Omelet\* 7.99**

asparagus, mushrooms, onions, red  
peppers, & tomatoes

**Nacho Omelet\* 9.99**

shredded pot roast, mixed cheese,  
salsa, cilantro lime sour cream, &  
crushed tortilla chips  
*pairs well with Bin #260 or Bin #997*

**Stuffed French Toast\* 12.99**

seasonal fruit compote, cream  
cheese, between classic French  
toast  
*pairs well with Bin #127*

**Classic 2 Eggs Breakfast\***

9.99

two eggs a top an English muffin,  
bacon, and sausage  
*pairs well with Vidal Blanc*

**Breakfast Pizza 9.99**

herb flat bread, topped with mixed  
cheese, eggs, bacon, sausage,  
roasted tomatoes, & hollandaise  
sauce  
*pairs well with Bin #704 or Bin #214*

\*includes toast & Bacon, can be  
substituted for Fruit\*

**Blushing Mimosa \$5.00**  
**Cranberry Sangria \$5.00**

# TEA AND COFFEE

All teas and Coffees are French  
pressed and made to order

**HOT TEA 2.99**

*Rooibos*  
*Earl Gray*  
*Green*  
*Black*  
*Moroccan Mint*  
*Fresh Thyme*  
*Fresh Rosemary*

**COFFEE 2.99**

**Brugh Roasters**  
**(Christiansburg, VA)**

**Inza Veredas del Centro,**  
Colombia  
(Chocolate and citrus  
undertones)

**Kore, Ethiopia**  
(Blueberry undertones,  
sweet, soft)

**Kichwa Tembo, Kenya**  
(Bright, citrus, chocolate  
undertones)

Decaf, GRAPOS Tapachula,  
Mexico  
(Chocolate and cola  
undertones)

## WINE INSPIRED

**INFUSIONS 6.00**

**Baku style – Chambourcin**  
**and Black Tea**

**Yerevan – Green tea and**  
**Vidal**

**Tbilisi – Kore and Bin 831**