

## TAPAS AND SMALL PLATES MENU

We believe the best of Virginia Wine is complimented by the food we create. Each of our locations serves a Tapas-style menu with small plates that complement our wines and wines from around Virginia. As part of your wine experience, we provide a selection of Tapas items and non-traditional plates. We specialize in featuring as many “Virginia” meats, cheeses, produce, and products as possible. We incorporate fresh and local ingredients that support local farms and businesses. We offer gluten-free and vegetarian options to suit and delight any guest. Come settle into our wine bar with a casual and classy Appalachian feel. Our new Tapas menu is seasonal and will focus on a menu in a true farm-to-table approach. We focus on using fresh and seasonal ingredients which often come from our farm or local farms around the region\*. All our items are made from scratch, and, may take time to prepare, especially during our busy times. So, sit back, sip, relax, and enjoy Whitebarrel.

### Tomato Soup 4.99

Italian-inspired, robust tomato soup with parmesan cheese, and croutons (optional)

*Info: (CM), (GF), (W). Pairs with Chardonnay and Cabernet franc*

### Chips and salsa 5.99

Mexican-inspired house made fresh salsa served with corn-based tortilla chips

*Info: (GF), (DF). Pairs with Bin 704 or Bin 260*

### Whitebarrel nachos 7.99

Tex-Mex-inspired (choose from pulled beef, chicken, or pork) served on nachos; fresh salsa & cheese blend & cilantro lime sour cream.

*Info: (CM), (Soy), (GF). Pairs with Cabernet sauvignon or Bin 997*

### Salads 6.99

Gardenia: classic garden salad with onion, tomato, cucumber, carrot, house croutons (W) and choice of dressing.

Beet and spinach salad: beets and baby spinach with goat cheese with onion, almonds, cranberry, and balsamic vinaigrette.

Wedge: classic iceberg wedge with red onion, tomato, blue cheese, and bacon.

Caprese: fresh mozzarella and sliced Roma tomato with salami and capicola.

Dressing choice: Homemade Ranch, blue cheese, Italian, or Balsamic vinegar

*Info: (CM), (TN), and (GF). Pairs with Cabernet sauvignon or Bin 997*

### Chambourcin infused Cherries 8.99 Contains alcohol - > 21 only (\*\*\*)

Whitebarrel original recipe, this dish is tossed with goat cheese & served with artisan crackers

*Info: (CM), (TN), (GF). Pairs well with Vidal blanc or Chambourcin*

### Sautéed artichokes 8.99

Mediterranean-inspired recipe with charred, herb-marinated artichokes, with aged asiago & served with crackers or toasted bread

*Info: (CM), (W). Pairs well with Vidal blanc or Bin 214*

### Pan-seared gnocchi 8.99

Italian-inspired, homemade pan seared & tossed with roasted Roma tomatoes & spinach, and fresh made pesto topped with aged cheeses

*Info: (CM), (E), (TN), (GF). Pairs well with Vidal blanc or Bin 214*

### Grapevine smoked goat's cheese 8.99

Whitebarrel original recipe of smoked goat's cheese served with artisan crackers, beautifully presented under glass

Info: (CM), (W). *Pairs well with Chardonnay or Bin 214*

### Charcuterie boards

Served with homemade pâté & artisan crackers, olives, & fruit; with mustard and local jams. Inquire about Meats and Cheeses

Info: (CM), (TN), (W), can be made (GF) and/or (DF). *Pairs well with Chardonnay or Cabernet sauvignon*

A total of three meats or cheeses

8.99

A total six meats or cheeses

17.99

### Antipasto Platter 8.99

An assortment of Mediterranean inspired antipasto offerings. Inquire with your server.

Info: (CM), (E), (P), (TN), (F), (SF), (S), (W), (SE), (GF), (DF). *Pairs well with Chardonnay or Cabernet sauvignon*

### Crepes Salées (savory) 9.99

French-inspired, savory crepes made with our homemade pastry recipe, choice of:

Chicken and sautéed vegetables with feta

Roasted vegetables and gouda

Info: (CM), (E), (W). *Pairs well with Chardonnay or Cabernet sauvignon*

### Panini's 9.99

Italian-inspired grilled sandwich made from a baguette

Caprese; tomato, basil and mozzarella (CM), (W)

Turkey and Brie with cranberry and balsamic (CM), (W)

Basil Pesto Chicken with provolone and mixed greens (CM), (TN), (W)

Cuban Pork with swiss, pickles, wine poached pear and house mustard (CM), (S), (W)

Smoked salmon BLT with lemon caper aioli (F), (S), (W)

Italian salami, capicola, Coppa, Roma tomato, mozzarella, and spinach with pesto and Italian dressing (TN), (W), (CM)

*Special* Panini of the week (inquire)\*

## 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 or Fig Wine

Contains alcohol - >21 only (\*\*\*) Info: (CM), (W), can be made (GF)

### Port Brownie over Vanilla ice cream 8.99

Our homemade port brownie with chocolate chunks over our homemade vanilla ice cream

Info: (CM), (E), (P), (TN), (W). *Pairs well with Black currant or Cherry Infusions*

### Crème Brûlée Flight 8.99

A seasonal variety of crème brûlée flavors. (inquire)

Info: (CM), (E), (W). *Pairs well with Peach or Mango infusion, BIN 101*

### Homemade Ice cream 5.99

(Flavors varies by season - inquire). Made with 100% pasteurized ingredients (\*\*\*\*)

Info: depending on flavor: (CM), (E), (P), (TN), (W), (DF). *Pairs well with any of our Infusions, Port, or Fig wines*

## Flourless Chocolate Torte 6.99

A chocolate delight and gluten free

Info: depending on flavor: (E), (DF), (GF). Pairs well with any of our Infusions, Port, or Fig wines

## Carrot Cake 7.99

Classic Carrot cake with cream cheese icing.

Info: (CM), (E), (W), (TN). Pairs well with Chardonnay, any of our Infusions, or our BIN 831, or Fig wines

## Crepes Sucrées (sweet) 10.99

French-inspired, savory crepes made with our homemade pastry recipe, Choices of: Info: (CM), (E), (W)

Chocolate and Vanilla bean whipped cream

Hazelnut (TN) or Hazelnut and banana

Fig and Almond PB&J (TN)

## To Drink

- 20-ounce bottles of Coke, Coke zero, diet Coke, Sprite \$1.89
- Mexican Coke and Mexican Fanta (no high fructose corn syrup): \$1.99
- 1-liter bottles of Smart water or Sparkling Smart water \$2.99
- Honest Tea (green, pomegranate, or unsweet peach-ginger) \$2.09
- 20-ounce Vitamin water (XXX, power-C, or lemonade): \$1.99
- Zico coconut water: \$2.79
- Minute Maid Orange or Apple juice: \$1.99

Wine by the glass varies \$6.00 glass (see wine menu)

Wine Flights (3 @ ½ glasses): \$8.00 - \$25.00 (see wine menu)

Mimosa \$6.00 glass / \$24.00 pitchers

Sangria \$6.00 glass / \$24.00 pitchers

## TEA AND COFFEE 2.99

All teas and Coffees are French pressed and made to order

Tea

**S T A S H**

Chamomile, White peach, Blueberry  
Green, Jasmine Blossom, Moroccan Mint  
Earl Gray, Rooibos, Black Breakfast Blend  
Fresh Rosemary

Brugh Roasters, Christiansburg, VA



Wine Inspired Infusions 6.00

Baku style – Chambourcin and Black Tea Yerevan – Green tea and Vidal Tbilisi – Kore and Bin 831

### WARNINGS, ALLERGIES, and ALL THE REQUIRED STUFF

\* Note that all farms are licensed under VDACS are licensed to provide food to a commercial facility.

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

\*\*\* This item contains alcohol and can only be served to someone >21 years old.

\*\*\*\* Our ice cream is always made with 100% pasteurized ingredients.

#### Other Warnings:

- Any sautéed items are prepared in oil that is may be used to cook shellfish, fish, and breaded items
- Any of our soup broths may contain traces of soy.
- Before placing your order, please inform your server if a person in your party has a food allergy
- If you see these abbreviations, this item may contain: Cow's milk (CM), Eggs, (E), Peanuts (P), Tree Nuts (TN), Fish (F), Shellfish (SF), Soybeans (Soy), Wheat (W), Sesame (SE), Gluten-Free (GF), Dairy-Free (DF)