

# WHITEBARREL Shareable Small Plates

We believe the best of Virginia wine is complimented by the food we create. Each of our locations serves a small plates-style menu, which complement our wines and wines from around Virginia. As part of your wine experience, we provide this selection to you; please note however, we are not a restaurant. 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 where possible to suit and delight any guest. 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.

## Roasted almonds with cumin and rosemary \$4.99

A crunchy and invigorating Mediterranean snack  
*(TN), (GF), (DF). Pairs with Vidal blanc and Chambourcin*

## Aceitunas (olives) in a citrus & herb marinade \$5.99

A blend of Kalamata, Lonian, Amfissa, Green, Atalanti, and Castelvetrano olives marinated in citrus and herbs.  
*(GF), (DF). Pairs with Chardonnay, BIN # 704 and Cabernet sauvignon*

## Tortilla chips and salsa \$5.99

Tortilla chips with fresh salsa of the week  
*Info: (GF), (DF). Pairs with Bin 704 or Bin 260*

## Caprese: \$8.99

Fresh mozzarella, sliced Roma tomato, basil and herbs with balsamic vinegar and olive oil. *Info: (CM), (TN), and (GF). Pairs with Cabernet sauvignon or Bin 997*

## Chambourcin infused cherries Contains alcohol \$8.99

Whitebarrel's original (since 2010), this dish is tossed with goat cheese & served with artisan crackers  
*Info: (CM), (TN), (GF). Pairs well with Vidal blanc or Chambourcin*

## Baked gnocchi \$8.99

Choose: vegetarian or with Italian sausage  
homemade pan seared & tossed with roasted Roma tomatoes & spinach, and pesto topped with aged cheeses  
*Info: (CM), (E), (TN). Pairs well with Vidal blanc or Bin 214*

## Hummus served with cucumbers & carrots \$8.99

Classic garlic hummus with pita chips, cucumber, and carrots.

## 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*

## Build your own Charcuterie boards

Choose up to 3 meats or cheeses (serves 1-2)	\$8.99
Choose up to 6 meat or cheeses (serves 2-4)	\$17.99
Choose up to 9 meats and cheeses (serves 4-5)	\$25.99
Choose up to 12 meats and cheeses (serves 5-6)	\$34.99

### Step 1 – Choose your Cheese

- Gouda
- Brie
- Chèvre (soft goat cheese)
- Manchengo
- Horseradish cheddar
- Vermont White Cheddar
- Asiago
- Fontina
- Havarti
- Hickory smoked gruyere

### Step 2 – Choose your Meats

- Capocollo
- Prosciutto
- Mortadella
- Genoa Salami
- Pepperoni
- Sopressata
- Serrano Ham
- Chorizo

### Step 3- choose up to two (2) spreads:

- Merlot jelly
- Fig preserves
- Orange marmalade
- Raspberry preserves
- Spicy mustard
- Garlic and tomato relish
- Guasacaca

### Step 4 – go sweet or go savory

- Seasonal fruit
- Seasonal homemade spiced and pickled things

All served with homemade artisan crackers, bread & olives.  
*Info: (CM), (TN), (W), can be made (GF) and/or (DF).*

## Panini's (available on select days) \$9.99

- Prosciutto, Pesto and Mozzarella
- Chicken, Apple and Cheddar
- Grilled Ham, tomato, and cheese
- Turkey and Guacamole
- Fig and Brie

## Pizza (available on select days) \$9.99

- Cheese
- Pepperoni
- Bacon, spinach and sun-dried tomato
- Fig and Prosciutto
- Rony's BBQ Chicken and Garlic
- Margherita

## 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 (when available) \$5.99

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*

### Dessert Charcuterie Selections (when available)

Choose up to 3 items (serves 1-2) \$5.99

Choose up to 6 items (serves 2-4)

\$11.99

Chocolate Chip Cookies

Sugar cookies

Peanut butter cookies

Cupcakes

Snickerdoodles

Caramel delight

Hecho en Mexico Coke and Hecho en Mexico 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

Dr. Brown's cream soda, root bear, black cherry, and ginger ale \$2.19

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

### Tea

*Chamomile, White peach, Blueberry*

*Green, Jasmine Blossom, Moroccan Mint*

*Earl Gray, Green, Rooibos, Black Breakfast Blend*

*Fresh Rosemary*

### Coffee

*We receive all of our coffee from Brugh Roasters, Christiansburg, VA*

*Please inquire about our current offerings.*

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

### 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)*
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
- 

**Inform your server of any allergies!**

## Drink

20-ounce bottles of Coke, Coke zero, diet Coke, Sprite \$1.89