

# March 2021

## WHITEBARREL

We believe the best of Virginia wine is complimented by the food we create. 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.

### **Chambourcin infused cherries Contains alcohol\*\*\*** \$11.99

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

### **Tortilla chips and homemade salsa** \$6.99

Tortilla chips made with Salsa - fresh from our Farm.

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

### **Greek Salad** \$10.99

Farm fresh salad where ingredients come from our farm and greenhouses (beginning March 2021). Greek Salad with tomatoes, olives, red onion, feta, and peppers

### **Charcuterie boards (serves 2-4)** \$19.99

We now have prechosen charcuterie options. You may choose from mixed, all cheese, or all meats.

#### **Mixed (3Cheese/ 3 Meats)**

Gouda  
Vermont White Cheddar  
Meadow Creek Dairy (Virginia) Appalachian cheese  
Prosciutto  
Genoa Salami  
Chorizo

#### **All Cheese**

Gouda  
Manchengo  
Vermont White Cheddar  
Havarti  
Meadow Creek Dairy (Virginia) Appalachian cheese  
Meadow Creek Dairy (Virginia) Mountaineer cheese

#### **All meats**

Capocollo  
Prosciutto  
Genoa Salami  
Soprasetta  
Serrano Ham  
Chorizo

#### **All boards come with two (2) spreads and Savory side:**

Merlot jelly  
Mustard  
Seasonal homemade spiced and pickled things

#### **No Substitutions, please.**

Info: (CM), (TN), (W), can be made (GF) and/or (DF).

### **Pizza Sourdough crust \$12.99 Gluten free crust \$13.99**

Our 10" pizza is made right here and starts with our own sourdough starter. Fermented for two days (low gluten) to bring out the best flavors, we then cook our pizza in a RoccBox at over 900°F to bring out the best flavors.

- Marinara - Sauce, garlic, oregano, basil, cheese (pepperoni optional)
- Summertime - Cheese & sauce, sausage, mushroom, olives
- Garden Veg - Cheese & Sauce, Mushroom, peppers, onion, olives
- Rony's – cheese & sauce, BBQ chicken and garlic cloves

#### **Drinks**

Non-alcoholic drinks are available via our vending machines

Water from our artisanal well is available upon request

Tea and Coffee \$2.99

Ciders and Meads various flavors and sizes

Whitebarrel Coffee, roasted by Orange County Roasters, VA.

Dark Blend, Medium Blend, CBD Coffee, Wine Infused, and Decaffeinated.

**During the Covid-19 Pandemic it is imperative that you place your used plates, glasses, and utensils in the provided trash receptacles.**

**Thank you for your consideration of others.**

#### **Other Warnings:**

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

**Inform your server of any allergies!**