

Salad or Soup

Little Gems (v)	9
gem lettuce buttermilk radish chive	
Wedge (v)	9
j.h. blue chives tomato bacon or no?	
Beet Salad (v)	9
roasted beets rye croutons candied caraway bloomy rind cheese delicate greens	
Corn Chowder	9
smoked bacon sweet corn sweet cream thyme yukon potato	

Small Plates

Achiote Chickpeas (v)	9
chevre charred onion garlic spinach tomato	
Shrimp Cocktail	10
atomic cocktail sauce escabeche pickles	
Local Beef Tartar	11
caper shallot herbs yolk chips	
Pig Wings	9
wild boar j.h bayley hazen blue hot sauce	
Spanish Octopus	10
spiced roots house labneh red fresno sumac	
d'Espellete Shrimp and Grits	10
stone ground grits tasso ham cream sherry	

Vinifera

WINE BAR & BISTRO

handcrafted
local ingredients
virginia inspiration

Charcuterie | Cheese

Board of Farmstead American Cheeses Cured Meats	18
house made condiments crostini	
Baked Vermont Brie (v)	12
quince paste artisan bread	
House Made Chicken Liver Pate	9
currant grilled bread	

(v) Denotes items that are vegetarian or can be made vegetarian
Please let your server know if you have any dietary restrictions. We can
accommodate most pescaterian, vegan, and lactoterian requests

*May contain raw or undercooked ingredients. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Parties of six or more will have an 18% gratuity added to all checks.

www.viniferabistro.com

Sustainably Sourced Meats

*USDA PRIME Certified Angus Ribeye	35
*Dry Aged Duroc Pork Chop	27
*Snake River Farms Wagyu Flank Steak	29
*USDA PRIME CAB New York Strip	35
*USDA CAB Beef Tenderloin	34

Composed Entrees

Grilled Atlantic Swordfish	29
goat cheese gold beet orange pomegranate	
Crispy Skin Arctic Char	27
beurre blanc roe herbs potato puree	
Carnaroli Risotto (v)	27
local pumpkin mushrooms pumpkin seed	
Atlantic Sea Scallops	29
butternut hash smoked bacon parsley pesto	
'Local Harvest' Braised Beef Short Rib	27
red dandelion pistou charred cauliflower	
Fennel Pollen and Beer Braised Rabbit	28
creole gumbo dirty rice	
Crispy Skin Duck	29
cranberry pistachio bay scented rice	
*Rack of Lamb	30
beluga lentil beldi olive fennel celery root	

Sides

Brussels Sprouts bacon caramel delicious	6
Mac and Cheese white cheddar chevre parmigiana	
Organic Rainbow Carrots local honey sweet butter	
Pan Roasted Broccoli mustard seed jalapeno	
Yukon Gold Puree butter cream	