### Salad or Soup

Little Gems			
gem lettuce   buttermilk   radish   chive			
Wedge			
j.h. blue   chives   tomato   bacon or no?			
Summer Gazpacho			
local tomato   olive oil   cucumber			
Beet Salad			
roasted beets   rye croutons   candied caraway			
bloomy rind cheese   delicate greens			

9

9

8

9

## **Small Plates**

Shishito Peppers	7
juniper   citrus   smoked salt	
Achiote Chickpeas	9
chevre   charred onion   garlic   spinach   tomato	
Roasted Mushrooms	8
labneh   sumac   spring shoots   hazelnut	
Shrimp Cocktail	10
atomic cocktail sauce   escabeche pickles	
Pecan Smoked Trout	9
crème fraiche   trout roe   lavash	
Tuna Tartar	12
caper   shallot   herbs   yolk   chips	
Pig Wings	9
wild boar   j.h bayley hazen blue   hot sauce	



handcrafted local ingredients virginia inspiration

#### Charcuterie | Cheese

 

 Vermont Creamery Bijou | Carr Valley Cocoa Cardona honeycomb | cranberry walnut bread
 9

 Board of Farmstead American Cheeses | Cured Meats house made condiments | crostini
 13

 Baked Vermont Brie quince paste | artisan bread
 14

 Chicken Liver Pate
 8

Chicken Liver Pate crispy bread | pickled rhubarb | currant

#### **Sustainably Sourced Meats**

Mediterranean Branzino	29
*USDA Prime CAB Ribeye	35
*Dry Aged Duroc Pork Chop	27
*Snake River Farms Wagyu Flank Steak	27

# **Composed Entrees**

	Carnaroli Risotto	28
	sweet corn   dungeness crab   asparagus	
	Atlantic Sea Scallops	29
	butternut hash   smoked bacon   parsley	
	*Beef Tenderloin	34
	yukon gold puree   trumpet mushrooms	
	Eggplant and Shiitake Ravioli	25
	sweet corn broth   baby kale	
	*Crispy Skin Organic Scottish Salmon	27
	soy hummus  pistachio   baby herbs   green	
	harissa	
	Seared Rare Yellowfin Tuna	30
8	mangalitsa country ham   grilled peach   pickled	
0	watermelon   charred radicchio	
n		
2	Sides	6
	Grilled summer asparagus   olive oil   sea salt	
	Brussels Sprouts   bacon caramel   delicious	
	Kalettes   toasty crumbs   lemon zest	

Roasted Squash | garden mint | brown butter

\*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. Vinifera Wine Bar & Bistro 11750 Sunrise Valley Dr Reston VA 20191 703-234-3550 www.viniferabistro.com