



charcuterie

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| prosciutto di parma. pork. italy salt and air cured pork | 4 |
| lomo. pork. spain cured pork loin seasoned with paprika, garlic and salt | 4 |
| smoked speck. pork. germany cured ham seasoned with pepper & coriander smoked over beech wood | 4 |
| chorizo de revilla. pork. spain dry cured pork seasoned with pimentón | 4 |
| duck prosciutto. duck. usa salt and air cured duck breast | 5 |
| salchichón de vic. pork. spain coarsely ground sausage with black peppercorn from the pyrenees mountains north of barcelona | 4 |
| bresaola. beef. usa salt cured and air dried eye of round | 6 |
| jamon iberico. pork. spain dry cured iberico pork ham | 12 |
| assortment of marinated olives with feta | 4 5 |
| roasted red peppers with capers and parmigiano reggiano cheese | 6 |
| liver mousse crostini field green salad and candied onions | 7 |
| royal trumpet mushroom crostini roasted garlic vinaigrette, field green salad house-made herbed ricotta cheese | 8 |
| pan con tomate with garlic, tomato, chorizo de revilla, and manchego | 8 |
| chef's charcuterie board ½ ounce selections of all cured meats and chef's garniture | 25 |

vinoteca proudly supports and uses products from these sustainable family farms whenever possible:

path valley farms, pennsylvania
davon crest farms, maryland
new frontier bison, virginia



first course

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| potato soup black olive salt, lemon mosto, and chives | 7 |
| arugula hazelnuts, pecorino, and sour cherry vinaigrette | 9 |
| tuscarora farm baby beets pistachio dressing, oregon blue cheese, and mint | 9 |
| nebrodini mushrooms with a fried egg, greek yogurt, herbed bread crumbs, and frisee | 12 |
| grilled flatbread with duck confit, caramelized onions, and blue cheese | 10 |
| path valley farm pickled baby carrots mixed greens, fennel, ladolemono dressing, and dill | 9 |
| warm green bean salad walnut sauce, frisee, red onions, and candied walnuts | 9 |
| birchshire pork belly melon, fennel, and mint salad with micro greens and aji sauce | 12 |

second course

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| featured fish proudly supporting sustainable fishing practices | Mkt. |
| louisiana gulf white prawns grilled endive, fingerling potatoes, and baby spinach with ladolemono dressing and a parsley-caper sauce <i>2008. quenard. chignin blanc. savoie, france. 12</i> | 18 |
| house-made sweet potato gnocchi wild mushrooms, sage brown butter, and pecorino cheese <i>2006. ermitage. GSM. languedoc, france. 12</i> | 17 |
| cornish game hen warm potato salad, greens, and dill yogurt <i>2008. lil rippa. central otago, new zealand. 13</i> | 16 |
| house-made butifarra catalan white pork sausage with honey mushrooms, cannellini bean puree, and bread salad “migas” <i>2005. sierra cantabria. rioja. crianza, spain. 11</i> | 18 |
| new frontier bison strip loin salt roasted rutabaga, pine nuts, garlic, and veal jus <i>2006. charles smith. “honorable” cab. washington. 12</i> | 21 |

Executive Chef Lonnie Zoeller

18% gratuity will be added to parties of six or more



cheese

\$4 per selection

\$2 spicy candied pecans & dried figs

manchego pasamontes. spain. raw sheep
firm, creamy, and complex

ba ba blue. wisconsin. raw sheep
aged for 4 months for intense “blue” flavor

pecorino grand cru. italy. raw sheep
hard, sharp, and savory

dante. wisconsin. pasteurized sheep
rich and nutty with a slightly dry texture

humboldt fog. california. pasteurized goat
elegant, soft, and tangy with a thin layer of vegetable ash

garrotxa. spain. pasteurized goat
mildly herbal and tangy

pantaleo. italy. pasteurized goat
floral, sweet flavors with hints of citrus in the finish

appalachian. galax, va.. raw cow.
semi-soft, mild, buttery flavor with a spicy finish

red hawk. california. pasteurized cow
pungent, full flavored triple cream

mimolette extra vielle. france. pasteurized cow **\$6**
a chewy texture and smoky, almost bacon-like flavor

cheese flights

sheep **\$14**
manchego pasamontes
dante
ba ba blue

goat **\$14**
garrotxa
pantaleo
humboldt fog

cow **\$15**
appalachian
red hawk
mimolette

cheeses and pairings subject to change according to
availability and seasonality