



Wednesday, September 8, 2010

Appetizers

- Summer Vegetable Risotto \$9** (Try VA's own Fabblioli Cabernet Franc)
Creamy Arborio Rice with Heirloom Bull's Horn Peppers, Sweet 100 Tomatoes, Fresh Corn, and Basil
- Fried Green Tomatoes \$8** (Try VA's own White Hall Pinot Gris)
Cornmeal-Pimentón Crust; Black Bean Salsa
- Insalata Caprese \$8** (Try the La Slina Gavi)
Local Tomatoes, House-Made Mozzarella, and Pesto
- Baby Arugula, Fig, and Duck Confit Salad \$9** (Try the Tres Ojos Rosado)
Black Walnuts, Fiscalini Lionza Cheese, and Citrus Vinaigrette
- Caramelized Prosciutto-Wrapped Scallops* \$10** (Try VA's own Glen Manor Sauvignon Blanc)
Potato-Bacon Chowder
- Mini Thai-Inspired Crab Cakes \$10** (Try the Erbes Riesling)
Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce
- Curried Prince Edward Island Mussels \$9** (Try the Lucashof Riesling)
Prince Edward Island Mussels Steamed in Coconut Milk, Red Thai Curry, Ginger, and Thai Basil
- Lamb Terrine \$8** (Try the Ségriès Tavel Rosé)
House-Made Pâté of Local Lamb Flavored with Chorizo, Bacon, Pumpkin Seeds, and Shiraz Wine
- Shanghai-Style Pulled Lamb \$8** (Try VA's own Fabblioli Chambourcin)
Local Lamb Ribs Cooked for Twelve Hours in Northern Chinese Spices; Fried Rice Cake
- Rabbit Confit \$8** (Try the Lucashof Riesling)
Rabbit Cured with Salt, Thyme, Orange Zest, and Cognac, then Slow-Poached in Duck Fat, then Minced

Artisanal Cheese Plates

- White Wine Cheese Plate \$14** (Try VA's own Linden Sauvignon Blanc)
Vermont Butter Black Pepper Chèvre, Carr Valley (WI) Shepherd's Blend, House-Made Mozzarella
- Red Wine Cheese Plate \$14** (Try VA's own Lovington Rotunda Red)
Sartori (WI) Bellavitano, Five Spoke (PA) Caerphilly, Fiscalini (CA) Lionza

Entrées

- Eggplant, Tomato, and Goat Cheese Napoleon \$20** (Try the Wimmer Grüner Veltliner)
Grilled Eggplant; Fresh Tomato with Local Goat Cheese; Roasted Red Pepper Sauce
- Chanterelle Mushrooms, Spinach & Wide Egg Noodles \$25** (Try VA's own White Hall Viognier)
with Pancetta (optional) and Garlic-Thyme Cream Sauce
- Jumbo Lump Crab Cakes \$26** (Try VA's own Linden Seyval Blanc)
Farmers Market Slaw (varies daily based on what we found at the market)
- Greek-Style Corvina \$21** (Try the Fefiñanes Albariño)
Firm, Mild White Fish like Grouper; Sauce of Tomatoes, Feta, Olives, Oregano, Lemon; Orzo
- Puerco con Mojo \$20** (Try VA's own Fabblioli Chambourcin)
Pork Shoulder Slow Cooked in Classic Cuban Marinade until Falling Apart; Rice & Black Beans
- Bison Short Ribs \$25** (Try VA's own Linden Claret)
Slow-Cooked to Falling off the Bone; Roasted Garlic & Rosemary Polenta
- Mixed Grill* \$24** (Try VA's own White Hall Petit Verdot)
Local Lamb Chop; Duck Breast; Game Sausage; Summer Vegetable Sauté
- Grilled Grass-Fed Filet Mignon* \$33** (Try the Gouguenheim Malbec)
Local Broccoli; Roasted Local Potatoes; Caramelized Onion, Stout, and Bacon Sauce

**Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

One Block West Restaurant | www.oneblockwest.com | Winchester, VA | 540-662-1455

Announcing Chef's Table each Thursday at 6pm by advance reservation