

# Eat GRAPE + BEAN

## CHEESE + CHARCUTERIE

These plates are served with an assortment of handmade breads + accompaniments.

Fresh fruit and quince paste accompany the cheese plates. Olives, cornichons, and whole-grain mustard accompany the charcuterie plates.

- + Choice of 3 cheeses or meats / 17
  - + Choice of 5 cheeses or meats / 26
  - + Each additional charcuterie or cheese / 6
  - + Add-ons: White truffle honey, roasted garlic, mixed olives, Spanish Marcona almonds / 4.5 each
  - + Extra bread / 1.5
- (See opposite side for cheese + charcuterie options)

## SMALLER PLATES

### THE DAILY DIP

Chef's choice of house-made dip with an assortment of bread and crackers / 8

### DEVILED EGGS

Farm fresh eggs, shallots + fresh herbs, topped with capers / 7.5

### SOUP(S) OF THE DAY

Locally + organically grown vegetables take the stage in our house made soups. Ask about today's selection / 8.5

### ROMAN ARTICHOKE CROSTINI

Crisp baguette with artichoke puree, artichoke hearts, organic Italian pecorino, fresh mint, and basil / 10.5

### FRESH GOAT CHEESE + ORGANIC OLIVE TAPENADE

Fresh, locally sourced Cherry Glen chevre, organic kalamata olive tapenade, + basil on crispy baguette / 9

### GRAPE + BEAN's MAC + CHEESE

Rustichella torchio pasta, creamy béchamel sauce (made with artisan cheeses and Trickling Spring's milk) topped with organic Parmesan + house-made bread crumbs / 9.5 *Add Bacon, Peas, or Broccoli / +2 each*

### THE CLASSIC WEDGE (GRAPE + BEAN Style)

Crisp baby iceberg lettuce topped with creamy Point Reyes blue cheese dressing, cherry tomatoes, scallions, bacon "crispies", and seasoned breadcrumbs / 10.5

### ESPANA ENSALADA

Fresh organic greens tossed with Marcona almonds, cucumber, and citrus dressing, with shaved organic Manchego Cheese + Spanish Boquerones (white anchovies) / 11

 Denotes items that are vegan or can be easily adapted for a vegan diet.

\* Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of food borne illness. Due to our petite size, we are unable to guarantee accommodation for groups larger than 4 people.



10/14

2 East Walnut Street Alexandria, VA

## LARGER PLATES

### SCOTTISH SALMON \*

Exceptional smoked salmon, thinly sliced, with toasted multigrain bread, fresh heirloom tomato puree, thinly sliced cucumbers and shaved red onion. Served with mixed greens / 15

### OVEN-BAKED FOCACCIA + BUTTERNUT SQUASH

Toasted herbed focaccia topped with rich sage + walnut pesto, roasted local organic butternut squash, caramelized onions, melted mozzarella cheese, + a drizzle of balsamic crema / 12

### ROSEMARY HAM + GRUYERE

Sliced rosemary ham from Fra Mani, melted cave aged Swiss Gruyere cheese, and French whole grain mustard on toasted potato rosemary bread / 12

### SMOKED CHICKEN + PECAN SALAD SANDWICH

House-smoked boneless chicken breast, chopped and mixed with crushed pecans, dried apricots and Serrano ham crispies. Served on a toasted ciabattini with baby romaine lettuce / 12

### BEER POACHED BRATWURST

Locally made pork bratwurst by artisan butcher, Dan Fisher. Poached in fresh beer, then roasted, and served on a toasted potato roll with a side of grain mustard and housemade tomatillo relish / 12

### NUESKE'S BACON, LETTUCE + HEIRLOOM TOMATO

Crisp, thick slices of all natural Nueske's Applewood Smoked Bacon, baby romaine lettuce and Heirloom tomatoes from Hummingbird Farm in on toasted multigrain bread and herbed mayo / 12.5

### HOUSEMADE MEATBALLS WITH POMODORINO + MOZZARELLA

Delicious meatballs made with Pineland farms beef, ground pork, garlic and spices. Served warm on a toasted Italian roll and topped with Italian Pomodorino tomato sauce and melted mozzarella cheese / 12

### HOUSEMADE BEEF BOLOGNESE

Rustichella penne pasta served with our version of the classic slow cooked Italian tomato meat sauce. Garnished with Parmigiano Reggiano / 12

### HUDSON VALLEY DUCK "CHEESE STEAK"

Thinly sliced smoked Muscovy duck breast, sautéed peppers and onions, with red pepper horseradish aioli and topped with melted Mahon cheese on a soft roll / 14

## ADD A HOUSEMADE ACCOMPANIMENT TO YOUR PLATE - \$3

 Pesto Pasta Salad

 Potato Salad

 Mixed Greens with Citrus Dressing

or

 Kettle Cooked Potato Chips ~\$1.50

## ASK US

About Private Parties

+

Wine Events

www.GRAPEandBEAN.com Please visit us at our Old Town location too.

# CHEESE + CHARCUTERIE

Complete menu and prices are on reverse side.

## CHEESE SELECTIONS



### ORGANIC TALEGGIO, ITALY

A sweet and delicate soft cheese from the Lombardy region of Italy; the history of which dates back to the 13<sup>th</sup> century. A creamy white interior with a pink washed rind, Taleggio is noted for its strong aroma, mild flavor, and complex fruity tang. Pasteurized.

### MONOCACY ASH, CHERRY GLEN FARM, BOYDS, MD

This locally sourced, soft-ripened goat cheese is mild and creamy with just the right amount of tang. Made with all vegetable rennet and enzymes. A guest favorite! Pasteurized.

### “LA TUR”, CASEIFICIO d’ALTA LANGA PIEDMONT, IT

La Tur, a three milk blend (goat, sheep, cow), is like butter with an attitude. It is soft and smooth but still dense with pungent, ripe flavor. Pasteurized.

### “BOSINA”, CASEIFICIO d’ALTA LANGA PIEDMONT, IT

A delicate, harmonious, and sweet blend of cow (60%) and sheep (40%) milk. Made in the Stracchino style which uses the acid-and-fat-rich milk of tired cows. Creamy + milk with a milky, slightly herbaceous fragrance. Pasteurized.

### ALBALA TIERNO, LA MANCHA, SPAIN

Organic raw milk cheese from Manchego sheep of Finca Fuentillezjos, in the hills of La Mancha. With its firm, smooth paste and its basket-printed rind, Albala Tierno is best described as a young Manchego-style cheese. Meant as a distillation of the land where the sheep graze, it offers aromas of flowers and herbs, and a mild flavor with the faintest hints of rosemary and lavender.

### ORGANIC VALTELLINA CASERA, ITALY

An organic DOP raw cow’s milk cheese from the alpine region of Lombardy, Italy. Nutty and sweet, this mild cheese could be compared to Fontina, though slightly more dense. Unpasteurized.

### SHENANDOAH PEAKS CHEDDAR, STUARTS DRAFT, VA

Main Street Farmstead is a family owned and operated farmstead which milks its own cows and produces handmade cheese at its on-site milk plant in Stuarts Draft, Virginia, part of the beautiful Shenandoah Valley. The dairy is owned by Gary and Audrey Conner. They have owned the dairy since 1977. The Dairy is family run, with Gary getting help- from sons and daughters. They milk twice daily. We love this classic medium firm cheddar style with a slightly grassy flavor and medium sharp finish.

### ORGANIC GORGONZOLA DOLCE, ITALY

The ‘sweeter’ gorgonzola. Milder and softer than your typical gorgonzola. Aged for three months, this blue is delightfully creamy, almost spreadable, with a light sharpness. Pasteurized.

## CHARCUTERIE SELECTIONS

### MOLINARI + SONS FINOCCHIONA STYLE DRY SALAME, SAN FRANCISCO, CA

All pork salame with whole fennel seed, coarsely chopped with traditional flavor. A classic!

### FRA’ MANI SALAME TOSCANO, BERKELEY, CA

A full-flavored Tuscan-style salame seasoned with red wine, black pepper, and garlic with slightly more pronounced salt to enhance the flavor of cheese and other fare.

### FRA’MANI SALAMETTO PICCANTE, BERKELEY, CA

A Spanish-influenced dry chorizo, brick-red in color and seasoned with smoked Pimenton de la Vera (Spanish paprika). 100% Natural

### LOCALLY MADE PATE FROM ARTISAN BUTCHER

#### DAN FISHER, ALEXANDRIA, VA

Dan presents us with another delicious handmade selection, this time a classic Campagna style pate. A staff favorite!



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