



Saturday, February 4, 2012

Appetizers

- Fall Salad \$9** (Try the Lucashof Riesling)
Diced Asian Pear, Roasted Butternut Squash & Cajun-Spiced Pecans; Apple Cider Reduction
- Baby Beet Salad \$10** (Try the Broadbent Vinho Verde)
Local Baby Beets, Goat Cheese, Dried Cranberries, and Candied Walnuts with Cranberry Vinaigrette
- Fairy Tale Squash Bisque \$9** (Try the Kurt Hain Riesling)
Winter Squash Bisque Flavored with Kaffir Lime and Coconut Milk
- “Bagel” and Lox* \$10** (Try the Wolfberger Pinot Blanc)
Puff Pastry “Bagel,” Caper-Dill Cream Cheese, House-Cured Gravlox of Steelhead Trout, Salmon Caviar
- Mini Thai-Inspired Crab Cakes \$10** (Try the Metz Gewürztraminer)
Thai-Flavored Crab Cakes (contains peanuts) with a Sweet & Spicy Dipping Sauce
- Prince Edward Island Mussels \$10** (Try VA's own Glen Manor Sauvignon Blanc)
Sweet Cold Water Mussels Steamed in White Wine, Garlic, and Herbs
- Caramelized Prosciutto-Wrapped Scallops* \$11** (Try VA's own Linden Seyval Blanc)
Prosciutto-Wrapped Sea Scallops on Potato, Parsnip & Bacon Chowder
- Pork and Grits \$10** (Try VA's own Cedar Creek Cabernet Franc)
Best Thing on the Menu: House-Cured Pork Belly, Anson Mills Yellow Grits, Hickory Syrup, Grape Olivada

Artisanal Cheese Plates

- White Wine Cheese Plate \$14** (Try the Gentilini Robola)
Vermont Butter Black Pepper Chèvre, Carr Valley (WI) Shepherd's Blend, Firefly (MD) Cabra La Mancha
- Red Wine Cheese Plate \$14** (Try the Poppiano Syrah)
Il Pastore Pecorino Sardo, Roth Käse (WI) Gran Queso Reserva, Goot Essa (PA) Alpen Käse

Main Courses

- Wild Mushrooms and Puff Pastry \$26** (Try the Vajra Langhe Rosso)
Puff Pastry with Hedgehog Mushrooms, Butternut Squash, Cavolo Nero, and Celery Root
- Israeli Couscous “Risotto” \$20** (Try the Tres Ojos Garnacha)
Israeli Couscous with Roasted Red Peppers, Artichoke Hearts and Tomatoes, Finished like Risotto
- 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)
- Blackened Mahi-Mahi \$22** (Try the Lucashof Riesling)
Crab Rice; Sautéed Local Mustard Greens
- Mediterranean Shellfish Stew \$21** (Try the La Slina Gavi)
Clams, Mussels, Scallops, and Shrimp in a Tomato-Saffron-White Wine Broth
- Pan-Seared Steelhead Trout* \$23** (Try the Vinterra Pinot Noir)
Very Similar to Salmon, Cooked Medium Rare to Medium; Orzo Salad
- Milk-Braised Heirloom Pork \$22** (Try the SonVida Malbec)
Berkshire Pork Slow Cooked in Milk to Falling Apart; Baby Root Vegetables in Cream Sauce
- Bison Short Ribs \$25** (Try VA's own Fabbio Chambourcin)
Roasted Garlic Polenta
- Grass-Fed Black Angus Filet Mignon* \$34** (Try VA's own Linden Claret)
Sautéed Spinach; Creamed Salsify

** 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