



# Grand Cru Vineria Café



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## Tapas

### **Bread Basket**

*Basket of assorted artisan breads served with butter*  
\$3.50

### **Roasted Marinated Olives and Mixed Nuts**

*A selection of marinated mixed olives and roasted nuts flash sautéed and topped with fresh herbs and spices. \$6*

### **Gourmet Cheese Platter**

*Chefs selection of assorted cheeses with crostinis, house baked crackers and fruit. \$11*

### **Warm Brie and Honey**

*A wedge of toasted brie with honey served with fresh fruit and brioche. \$8*

### **Charcuterie Platter**

*Selection of cured meats, served with cornichons, crostinis and house baked crackers. \$12*

### **Smoked Salmon Crostini**

*Served with capers, hard boiled egg, red onions, fresh chive crème fraiche and lemon wedges. \$9*

### **Steamed Mussels**

*Steamed mussels in a white wine, pureed shallots a garlic cream sauce served with bread. \$10*

### **Foie Gras Terrine**

*Our decadent foie gras served with toasted brioche bread and cranberry fig chutney. \$14*

### **Bruschetta**

*Crostinis served with tomato, feta and basil tapenade and balsamic glaze. \$7*

### **Jumbo Lump Crabcakes**

*Crabcakes on a bed of spring greens with saffron aioli. \$10*

### **Caprese**

*Fresh mozzarella, vine ripened tomatoes and pesto, served on top of rustic bread. \$8*

### **Wild Mushroom Strudel**

*A wild mushroom medley blended with gruyere and mozzarella then baked in a filo pastry. \$9*

### **Escargot Bourgogne**

*Baked escargot in fresh herb truffle butter with puff pastry. \$8*

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## Soup

### **Baked French Onion**

*Simmering caramelized Spanish onions baked with a fresh crouton and gruyere \$5*

### **Soup du Jour**

*Fresh seasonal based soup. \$4*

*Note: Parties of 6 or more have an 18% gratuity automatically added*

4401 Wilson Blvd. Arlington VA 22203 | phone: (703) 243-7900 | [www.grandcru-wine.com](http://www.grandcru-wine.com)