

Virginia's

SMALL

Seppia a la Plancha, Asparagus, Green Garlic,
Togarashi Mayonnaise 14

Crispy Sweetbreads, Apricot, Pea Leaves,
Charred Lemon 15

Caramelized Romanesco, Smoked Pine Nuts,
Clothbound Cheddar, Speck 11

Warm Morcilla Salad, Toasted Sourdough,
Pickled Shallots, Almond 12

Grilled Shrimp, Fresh Garbanzo Beans,
Asian Pear, Avocado 15

LARGE

Gnocchi, Morels, Fava Beans, Parmesan 18

Atlantic Striped Bass, Saffron, Manila Clams, New Crop Potatoes 23

Roasted Duck Breast, Fermented Soy Bean, Breakfast Radish, Plum 20

Stuffed Suckling Pig, Marinated Fennel, Strawberry, Sherry Vinegar 24

Dry Aged New York Strip, Argentine Chorizo, Bok Choy 26

SIDES

Crushed Potatoes, Creme Fraiche, Chives 7

Roasted Mushrooms, Escarole, Sunchokes 8

Grilled Young Carrots, Pickled Ramps, Broccoli Rabe 8

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DESSERT \$9

Raw Honey Panna Cotta, Rhubarb Compote, Rye Biscotti

Chocolate Beet Cake, Beet Cream, Oaxacan Chocolate, Amaretti

Lemon Cake, Basil, Mango

DIGESTIFS \$8

Cardamaro Vino Amaro

Bodegas Guttierrez Colosia *Oloroso Sangre y Trabajadero*

Moscato d'Asti Moncucco 2010

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APERITIFS \$6

Cocchi Americano
Dolin Dry
Dolin Blanc

Pasquet Pineau des Charentes
Cocchi Vermouth di Torino

COCKTAILS \$9

Sunny Girl
Dolin Blanc, Dolin Dry,
Lavender, Mint, Lime

Stuy Town Sbagliato
Cocchi Americano and Rosa,
Prosecco

The Baldwin
Cardamaro, Cocchi di Torino,
Dolin Dry, Rose Bitters

BEER \$6

Draft
Narragansett Lager
Ommegang *Nirvana* IPA

Can
Two Brothers *Sidekick* Pale Ale
Westbrook Brewing Company IPA
Evil Twin *Nomader* Weisse
Butternuts *Moo Thunder* Stout

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WINES BY THE GLASS

Sparkling

Gruet *Méthode Champenoise* Brut NV, New Mexico \$10

Rolet Crémant du Jura, Arbois 2009 \$12

White

Gotham Projects *The Finger* Riesling, Finger Lakes 2013 (Draft) \$8, carafe \$16

La Pépière *Clisson* Muscadet, Sèvre et Maine 2012 \$10

Serra da Estrella Albariño, Rias Baixas 2012 \$9

Hannes Reeh *Unplugged* Chardonnay, Burgenland 2013 \$12

Rosé

Sabine Coteaux d'Aix-en-Provence 2014 (Draft) \$8, carafe \$16

Red

Fontannafreda *Briccotondo* Barbera d'Alba, Piedmont 2012 \$9

Joan d'Anguera *Altaroses*, Catalonia, Grenache 2013 \$13

Qupé *Bien Nacido* Syrah, Central Coast 2011 \$12

Substance Cabernet Sauvignon, Columbia 2013 \$14