

# MUSE VINEYARDS FROM THE KITCHEN

## ENTREES

### **Foie Gras Pâté \$9**

*Apricot-vanilla jam, crackers*

*Great with Petit Verdot*

### **Slightly Spicy Pulled Pork \$13**

*Sweet cornbread, Napa slaw*

*Great with Erato and sunshine*

### **Smoked Salmon "Bruschetta" \$13**

*Mixed greens, fennel, onion, lemon vinaigrette, cream cheese, everything bagel*

*Try it with Erato*

### **Smash Burger & Chips \$13**

*Pepper Jack, bacon, red onion, lettuce*

*Try it with Urania*

### **La Maison Charcuterie & Cheese Platter \$21 / \$11**

*Cheeses, salami, nuts, crackers, and more*

*Pairs well with Pichet*

## APPETIZERS

### **Mixed Olives, Feta, & Giardiniera \$5**

*\* Whole olives contain pits.*

### **Flour & Water Baguette & Herb Oil \$5**

### **Boiled Peanut & White Bean Hummus \$8**

*With sunflower seed pesto, sumac, and crunchy things*

*Try it with Pichet*

### **Sea Salt and Chocolate Chip Brownie with Ice Cream \$6**

## DESSERT & SNACKS

### **Popcorn of the Day \$3**

### **Bag of Route 11 Chips \$2**

## NON-ALCOHOLIC BEVERAGES

### **Bottle of Water \$2**

*Still or Sparkling*

### **Espresso \$2**

# MUSE VINEYARDS WINE LIST

## WHITE

### ERATO, NV

Erato, the goddess of Greek mythology derived her name from the word "lovely," which is what this aromatic, steel fermented wine is. The distinct aroma comes from a small portion of Muscat Blanc a Petit Grains grown on slate soils in our highest elevation vineyard. It is a splendid aperitif wine.

GLASS BOTTLE WINE CLUB  
**\$6.00 \$21.00 \$16.80**

### ROUSSANNE, 2020

Roussanne returns to Muse after an absence of a few years when we were exclusively blending it with Marsanne and Viognier to make our Rhone blend called Thalia. A white grape variety, Roussanne is aged for one year in new and neutral French oak barrels. It has undergone a partial malolactic fermentation and has notes of peach and apple and a long finish. This wine is great to drink now, but could also be put in the cellar and enjoyed for the next several years. Alcohol 12.4%

**\$9.00 \$33.00 \$26.40**

## LIGHT-BODIED RED (serve chilled)

### GAMAY, 2020

A native of southern Burgundy, the Gamay vine excels on soils like those found at Muse Vineyards. A consensus favorite of sommeliers, we are pleased to have contributed to the renaissance in the U.S. of this irresistible bistro wine of France. Alcohol 12.70%

**\$6.00 \$25.00 \$20.00**

### PICHET, NV

Named for the humble "pichets" (wine carafes) of French cafes, this red wine is light-bodied, uncomplicated, and refreshing. It is a blend of grapes produced exclusively at MUSE from our younger vines. It is fermented in stainless steel and bottled early. Serve slightly chilled and enjoy it as the wine of boulevardiers and resting Moulin Rouge dancers. Alcohol 13.60%

**\$5.00 \$21.00 \$16.80**

## RED

### CABERNET FRANC, NV

This is a non-vintage wine from our younger Franc vines. It is a blend of 2017 and 2018 vintages. Almost all of our wines are from a single vintage occasionally though, we find blending two or more years from a particular vineyard block presents a better wine than one stand-alone year. We will continue to explore such blends. 13.7% alcohol.

**\$8.00 \$24.00 \$19.20**

### PETIT VERDOT, 2017

Used primarily as a blending grape in French Bordeaux wines Petit Verdot has come into its own in Virginia as a single varietal. Beloved by critics and consumers alike, this wine is proof that Petit Verdot has found the perfect home at Muse Vineyards in Virginia's dry Shenandoah Valley. 2017 was a warm dry vintage that produced gently ripened grapes. Pair with hearty meat or vegetable stews and dishes like spaghetti Bolognese. 14% alcohol.

**\$9.00 \$32.00 \$25.60**

### URANIA, 2019

This wine is 17% Teroldego, 43% Sangiovese, 10% Aglianico, and 30% Merlot. Blending Italian grapes with Bordeaux varietals was first done a few decades ago and resulted in superlative Tuscan wines. It worked here too!

**\$10.00 \$34.00 \$27.20**

### CLIO, 2017

A fine wine from a fine vintage, its flavors are melded beautifully and flow seamlessly; both a sensual and cerebral pleasure. It is a Bordeaux-style blend of 40% Cabernet Franc, 38% Petit Verdot, 11% Cabernet Sauvignon and 5.5% each of Malbec and Merlot. 14.2% alcohol.

**\$10.00 \$35.00 \$28.00**

## CANS

### ERATO, NV

SINGLE 4 PACK WINE CLUB  
**\$5.25 \$21.00 \$16.80**

Ask about our Multi-Bottle and Case Discounts!

## FLIGHT \*

**\$15**

Erato NV, Gamay '20, Pichet 'NV, Cab Franc NV, Clio '17

\*Flights available Sunday-Friday



GOVERNOR'S CUP  
 Clio '09  
 GOLD  
 Clio '09  
 Cab Franc '15  
 Thalia '16



DOUBLE GOLD  
 Clio '13  
 SAN FRANCISCO CHRONICLE WINE COMPETITION  
 GOLD  
 Petit Verdot '13  
 Cab Sauv '15  
 Petit Verdot '16  
 Petit Verdot '17



BEST IN SHOW  
 Calliope '17  
 GOLD  
 Urania '17  
 Calliope '17  
 Vin Gris Gamay Rosé '18



GOLD  
 Clio '13  
 Thalia '15



GOLD  
 Petit Verdot '17  
 Thalia '19



GOLD  
 Rosé 2020



SHENANDOAH CUP  
 Blanc De Blancs  
 GOLD