



GREENHILL

VINEYARDS

MEZZE MENU

FRENCH

FRENCH BRIE, GREENHILL HONEY, GRAPES, RADISHES,
TRUFFLE BUTTER, FIG SPREAD, CORNICHONS, & APPLES.
SERVED WITH A WARM BAGUETTE.

\$26

ITALIAN

BURRATA, ROASTED RED TOMATOES, SALAMI,
ORANGES, KALAMATA OLIVE SPREAD, CAPICOLLO,
PEPPERONCINI, CAPER BERRIES, HAZELNUTS,
OLIVE OIL, & BALSAMIC. SERVED WITH A WARM BAGUETTE.

\$34

SPANISH

AGED MANCHEGO, SERRANO HAM, CHORIZO, GREEN OLIVES,
MARCONA ALMONDS, DRIED APRICOTS, TEAR DROP PEPPERS,
& GRAPES. SERVED WITH A WARM BAGUETTE.

\$32

CHEESE FEATURE

A DELICIOUS TRIO OF LOCAL CHEDDARS
FROM HARVUE FARM IN BERRYVILLE, VIRGINIA.
MILD CHEDDAR, GARLIC & CHIVE, AND TOMATO PEPPERCORN
ARE PAIRED WITH PEPPERED SALAMI, HOUSE MADE PICKLES,
GRANNY SMITH APPLES, & DIJON MUSTARD.

SERVED WITH A WARM BAGUETTE.

\$20

STURIA BLACK CAVIAR

SERVED WITH CRÈME FRAÎCHE, CAPER BERRIES, CHIVES,
AND ROUTE 11 LIGHTLY SALTED POTATO CHIPS,

\$65

ADDITIONAL BAGUETTE OR CRACKERS \$5
ALL PLATES SERVE 2-4 GUESTS
GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST
