



GREENHILL

VINEYARDS

MEZZE MENU

FRENCH

FRENCH BRIE, GREENHILL HONEY, GRAPES, RADISHES,
TRUFFLE BUTTER, FIG SPREAD, CORNICHONS, & APPLES.
\$26

ITALIAN

BURRATA, ROASTED RED TOMATOES, SALAMI, ORANGES,
KALAMATA OLIVE SPREAD, CAPICOLLO, PEPPERONCINI,
CAPER BERRIES, HAZELNUTS, OLIVE OIL, & BALSAMIC.
\$34

SPANISH

AGED MANCHEGO, SERRANO HAM, CHORIZO, OLIVES, MARCONA
ALMONDS, DRIED APRICOTS, TEAR DROP PEPPERS, & GRAPES.
\$32

CHEESE FEATURE

PURPLE HAZE IS A SUBTLY SWEET YET TANGY GOAT CHEESE
INFUSED WITH THE UNEXPECTED AND DELICIOUS FLAVORS
OF LAVENDER & FENNEL POLLEN. SERVED WITH
LYCHEE, DRIED PINEAPPLE, HONEYCOMB, & MANDARIN,
THE FLAVORS OF OUR 2021 VIOGNIER, A PERFECT PAIRING.
\$22

FRESH BAGUETTE

YOUR CHOICE OF ONE HOUSE MADE ACCOMPANIMENT:
TRUFFLE BUTTER / GARLIC & HERB EVOO / PIMENTO CHEESE
\$12

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*
