



GREENHILL

VINEYARDS

MEZZE MENU

FRENCH

FRENCH BRIE, GREENHILL HONEY, GRAPES, RADISHES,
TRUFFLE BUTTER, FIG SPREAD, CORNICHONS, & APPLES.
\$30

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

FROM THE ISLAND OF CYPRUS, OUR GRILLED HALLOUMI
IS MADE FROM A MIXTURE OF SHEEP'S AND GOAT'S MILK.
IT'S FIRM, SQUEAKY TEXTURE AND SALTY FLAVORS
MAKES IT A PERFECT CHEESE FOR GRILLING.
SERVED WITH HOUSE MADE CHIMICHURRI, HUMMUS,
CUCUMBERS, DOLMAS, AND MARINATED WHITE BEANS.
\$26

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
