



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

OUR NOVEMBER SELECTION IS A VERTICAL OF BEEMSTER
GOUDAS WITH DIFFERENT AGING TIMES, A 5 MONTH,
18 MONTH, AND 26 MONTH! PAIRED WITH DRIED FIGS,
PERSIMMON, POMEGRANATE, TOASTED WALNUTS,
AND HONEYCOMB.
\$28

FRESH BAGUETTE

YOUR CHOICE OF ONE HOUSE MADE ACCOMPANIMENT:
TRUFFLE BUTTER ~ GARLIC & HERB EVOO
PIMENTO CHEESE TOPPED WITH CANDIED BACON
\$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
