



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,
MUFFALETTA OLIVE SALAD, CAPICOLLO, PEPPERONCINI,
CAPER BERRIES, HAZELNUTS, OLIVE OIL, & BALSAMIC.
\$34

SPANISH

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

FRESH BAGUETTE

YOUR CHOICE OF ONE HOUSE MADE ACCOMPANIMENT:
TRUFFLE BUTTER ~ GARLIC & HERB EVOO ~ LOCAL BEEF PÂTE
PIMENTO CHEESE TOPPED WITH CANDIED BACON
\$12

TRUFFLE POPCORN

AMISH COUNTRY POPCORN, POPPED TO ORDER, DRIZZLED
WITH AMISH BUTTER & FINISHED WITH DELECTABLE TRUFFLE SALT.
\$12

SEASONAL CHEESE

FROM JASPER HILL FARM IN VERMONT, HARBISON IS A SOFT
COW'S MILK CHEESE WRAPPED IN SPRUCE BARK. WARMED TO
PERFECTION, THIS CHEESE IS CREAMY AND SPOONABLE AND
PAIRS PERFECTLY WITH RED PEPPER JELLY.
\$28

STURIA BLACK CAVIAR

SERVED WITH CRÈME FRAÎCHE, CAPER BERRIES, CHIVES,
AND ROUTE 11 LIGHTLY SALTED POTATO CHIPS.
\$79

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