



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, MARCONA
ALMONDS, DRIED APRICOTS, TEAR DROP PEPPERS, & GRAPES.
\$32

FRESH BAGUETTE

YOUR CHOICE OF ONE HOUSE MADE ACCOMPANIMENT:
TRUFFLE BUTTER ~ GARLIC & HERB EVOO ~ LOCAL BEEF PÂTÉ
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

ALP BLOSSOM IS A FRAGRANT, FLAVORFUL, EXUBERANT
EXPRESSION OF ITS NATIVE ALPINE FLORA, DRESSED IN A COAT
OF DRIED HERBS & FLOWERS FROM THE SURROUNDING
MEADOWS. PAIRED WITH CHILLED, SLICED SMOKED DUCK
BREAST, BALSAMIC CHERRY COMPOTE, AND EFFIE'S OATCAKES.
\$26

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
