



# GREENHILL

## VINEYARDS

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### MEZZE MENU

#### FRENCH

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

#### ITALIAN

BURRATA, ROASTED TOMATOES, TOSCANO SALAME, ORANGES,  
MUFFALETTA OLIVE SALAD, SALAME ROSA, PEPPADEWS,  
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

FROM POINT REYES IN CALIFORNIA, QUINTA IS A  
SOFT COW'S MILK CHEESE WRAPPED IN SPRUCE BARK.  
WARMED TO PERFECTION, THIS CHEESE IS CREAMY,  
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

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