



GREENHILL

VINEYARDS

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, 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

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
