



GREENHILL

VINEYARDS

MEZZE MENU

FRENCH

FRENCH BRIE, 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

HUMMUS

PERFECT PITA HUMMUS WITH CRUMBLLED FETA, PESTO,
KALAMATA OLIVES, PICKLED ONION, GARLIC & HERB EVOO, &
ROASTED RED PEPPERS, SERVED WITH PITA, CUCUMBERS, & CARROTS.
\$18

SEASONAL

LEMON WHIPPED RICOTTA ON FOCACCIA TOPPED WITH
PEA RELISH WITH MINT VINAIGRETTE, CHIVES,
LEMON ZEST, AND PEA SHOOTS.
\$18

STURIA BLACK CAVIAR

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

ADDITIONAL BAGUETTE OR CRACKERS \$5
GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST
