

# Briedé Family Vineyards

## FOOD MENU

### FRENCH CHEESE

Imported weekly • Served with a warm Baguette

**Bethmale** \$20

Pyrénées, South

Cow's milk

• semi-hard • earthy • mushroom

**Brie de Meaux** \$23

Brie Region

Cow's milk

• milky • rich • buttery

**Coeur de Neufchatel** \$17

Normandy

Cow's milk

• delicate • salty • sharp

**Comte PDO** \$26

Jura Region

Cow's milk

• apricot • hazelnuts • toffee

**Gouda with Cumin** \$18

Netherlands

Cow's milk

• earthy • spicy • flavorful

**Kaltbach** \$19

Switzerland

Cow's milk

• smooth • full-bodied character

**Ossau - Iraty AOP** \$26

Pyrénées, mid-France & Spain

Sheep's milk

• buttery • herbaceous • nutty

**Perail de Brebis** \$20

Aveyron, Midi-Pyrénées

Sheep's milk

• creamy • rich • earthy

**Roquefort** \$27

Occitanie Region

Ewe's milk

• robust flavor • salty • full-bodied

**Tomme de Brebis** \$16

Occitanie Region

Sheep's milk

• fruity • buttery • mild lanolin

### OTHER CHEESES

**Goat Cheese Log** \$7

With Fig Spread or Clementine Spread \$11.50

**Boursin Garlic & Herb** \$10

**Boursin with Caramelized Onion** \$10

**Port Wine Cheese Spread** \$8

### MEATS & FISH

**Salami Assortment** \$12

**Sliced Prosciutto** \$12

**Scottish Smoked Salmon** \$16

mildly smoky, hints of Sherry

**Scottish Gravlax Salmon** \$18

smoked salmon marinated in sugar, salt & dill

### OLIVES

**Pitted Kalamata** \$10

**Castelvetro** \$9

### SPREADS & OTHER

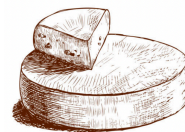
**Olive Oil Dipping** \$3

Organic, EV, cold pressed

**Corn Chips & Salsa** \$9

**Petit Fours - Little Dessert Bites!** \$8

Four mini cakes: Carrot Cake, Red Velvet, Double Chocolate, Raspberry Brownie



(OVER)

# Briedé Family Vineyards

## FOOD MENU

### KALUGA HYBRID CAVIAR - SOLD OUT

Served with mixture of egg, crème fraiche, onion & lemon, on toasted rounds. \$47

### CRACKERS / BREAD

Gluten Free Crackers \$ 5

Firehook Artisan Organic \$ 9

Half Baguette \$ 2

Full Baguette \$ 4

### OTHER BEVERAGES

Bottled Water 8 oz \$1

Sparkling Water \$ 2.50

Coke, Coke Zero \$2.50

Ginger Ale \$2.50

### NON-ALCOHOLIC BEER

Athletic Upside Dawn Golden \$6

Best Day Brewing

Kolsch Style \$6

Bitburger **SOLD OUT**

Premium Pilsner \$6

Guinness Draught \$7



### FLATBREADS (weekends only)

**Smoked Salmon Flatbread** \$16

Smoked Salmon, cream cheese, capers, red onion slivers & fresh dill

**Fig Prosciutto Flatbread** \$14

Fig spread, Prosciutto, goat cheese, fresh rosemary, balsamic glaze drizzle

### WINE & CHEESE TASTING WITH THE OWNER

5 wines paired with owner's choice of cheese. This is a great opportunity to learn in-depth about our award-winning wines!

Reserve with Owner \$50/pp

### VINEYARD TOURS AVAILABLE!

See where the magic starts!  
24 Hour Advance Reservation Required

**Thanks for Visiting  
BRIEDÉ FAMILY VINEYARDS!**

Check our Events Calendar for our  
Live Music Schedule and upcoming  
Special Events

[www.briedevineyards.com](http://www.briedevineyards.com)

**WE OFFER PRIVATE EVENT SPACE  
ASK US FOR DETAILS!**

*Looking for Private Event Space?  
Let's talk! Our Tasting Room Manager will be happy  
to discuss the details with you.*

Contact Liz Kasabian, [liz@briedevineyards.com](mailto:liz@briedevineyards.com)

540-664-2048