

Briedé Family Vineyards

FOOD MENU

FRENCH CHEESE

Imported weekly • Served with a warm Baguette

Bleu d'Auvergne \$22

Auvergne Region

Cow's milk

• strong flavor • full bodied

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

• smooth • full bodied character

Ossau – Iraty AOP \$ 26

Pyrénées, mid France & Spain

Sheep's milk

• buttery • herbaceous • nutty

Saint Marcellin \$12

Provence-Alps Region

• creamy • slightly acidic • hint of hazelnut

Tomme de Brebis \$16

Occitanie Region

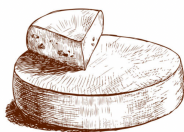
• fruity • buttery • mild lanolin

Tomme of Flowers \$25

Alsace Region

Cow's milk

• mild • hazelnut • floral



OTHER CHEESES

Cabra Romero Goat Cheese \$14

Spanish Goat Cheese with Rosemary

Goat Cheese Log \$7

With Fig Spread or Clementine Spread \$11.50

Boursin Garlic & Herb \$10

Port Wine Cheese Spread \$8

FLATBREADS (weekends only)

Smoked Salmon Flatbread \$16

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

Prosciutto Flatbread \$14

Prosciutto, sliced peach, cheese blend, fresh basil, honey drizzle

MEATS & FISH

Salami Assortment \$12

Sliced Prosciutto \$12

Smoked Salmon \$16

OLIVES

Pitted Kalamata \$10

Castelvetro \$9

SPREADS & OTHER

Blackberry Spread \$10

Organic Blackberry Spread

Olive Oil Dipping \$2

Organic, EV, cold pressed

Blue Ridge Bakery Mountain Crackle Snack Mix

(also GF option) \$4

Corn Chips & Salsa \$9

Petit Fours – Little Dessert Bites! \$6

Three mini cakes: Chocolate Mocha, Strawberry Cake, Raspberry Rainbow

(OVER)

Briedé Family Vineyards

FOOD MENU

KALUGA STURGEON CAVIAR

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

CHARCUTERIE BOXES

Pepperoni/Salami/Cheeses
Fruit/Olives/Crackers or Baguette \$25

OKTOBERFEST BRATWURST BOARD

Two German-style sausages, cheese, pickles, spicy mustard, served with your choice of warm baguette or crackers. Pairs perfectly with our new Riesling! \$25

CRACKERS / BREAD

Gluten Free Crackers \$ 5

Fishhook Artisan Organic \$ 9

Half Baguette \$ 2

Full Baguette \$ 4

OTHER BEVERAGES

Bottled Water 8 oz \$1, 16 oz \$2

Sparkling Water \$ 2.50

Coke, Coke Zero \$2.50

Ginger Ale \$2.50

NON-ALCOHOLIC BEER

Best Day Brewing

Kolsch Style \$6

Bitburger

Premium Pilsner \$6

Guinness Draught \$7



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

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

540-664-2048

**Thanks for Visiting
BRIEDÉ FAMILY VINEYARDS!**