

# 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 S

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

**Perail de Brebis** \$20

Aveyron, Midi-Pyrénées

Sheep's milk

• creamy • rich • earthy

**Saint Marcellin** \$12

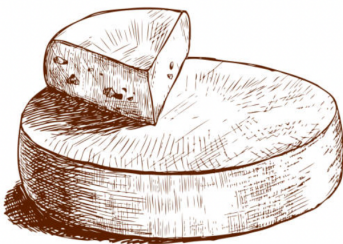
Provence-Alpes Region

• creamy • slightly acidic • hint of hazelnut

**Tomme de Brebis** \$16

Occitanie Region

• fruity • buttery • mild lanolin



### OTHER CHEESES

**Cabra Romero Goat Cheese** \$14

Spanish Goat Cheese with Rosemary

**Goat Cheese Log** \$7

With Blackberry 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

**Truffled Mousse Pâté** \$15

### OLIVES

**Pitted Kalamata** \$10

**Castelvetro** \$9

### SPREADS & OTHER

**Blackberry Spread** \$10

Organic Blackberry Spread

**Olive Oil Dipping** \$2

Organic, EV, cold pressed

**Sparkling Wine Potato Chips** \$7

**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

### **MAINE LOBSTER ROLLS (Sunday Only)**

¼ pound of scrumptious lobster served on a toasted, buttered roll, with a side of chips (may contain shell particles) \$27

### **CHARCUTERIE BOXES**

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



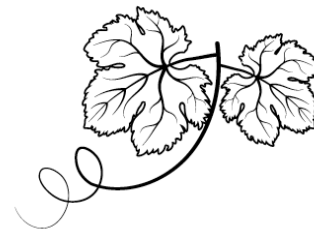
### **WINE & CHEESE TASTING WITH THE OWNER**

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

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

**VINEYARD TOURS AVAILABLE  
24 HOUR ADVANCE RESERVATION  
REQUIRED**



**Thanks for Visiting  
BRIEDÉ FAMILY VINEYARDS!**