

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 <u>S</u> 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 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

OLIVES

Pitted Kalamata \$10 Castelvetrano \$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



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

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!