



**ALLA COSTIERA, PROSECCO, VENETO, ITALY \$10**

Apricots, pears & sparkling

**LOUIS PERDRIER, BRUT ROSÉ, FRANCE \$9**

Strawberries & cream, sparkling

**ALMARE, CLASSICO SPRITZ, ITALY \$12**

Bitter orange, botanical & brisk

**GIOCATO, PINOT GRIGIO, SLOVENIA \$9**

Lemon peel, minerality & refreshing

**DR. LOOSEN, GREY SLATE RIESLING, MOSEL GERMANY \$10**

Ripe peaches, pineapple & refreshing minerality

**PRATSCH, GRUNER VELTLINER, AUSTRIA \$10**

Granny Smith, lemon peel, ginger & racy

**BENEVOLENT NEGLECT, VERMENTINO, NORTH COAST, CA \$12**

Lime zest, white peach & almond, textured

**CAMAREY, PINOT NOIR, LANGUEDOC, FRANCE \$10**

Cherry, pepper & spice, light-bodied

**GRAN PASSIONE, VINO ROSSO, VENETO, ITALY \$10**

Corvina Blend - Red fruits, forest floor, & savory, medium-bodied,

**HOBO WINE CO, WORBOOK RED BLEND, SONOMA, CA \$10**

Zin & Grenache Blend - Ripe raspberries, & fresh cracked pepper, medium-bodied

**ROBERT HALL, CABERNET SAUVIGNON, SONOMA, CA \$12**

Ripe currants, vanilla, & cedar, full-bodied

**LEWIS & ELM**

A Proper Glass, 600 S Elm St. Greensboro, NC  
336.763.3435 | @lewisandelm | www.lewisandelm.com

WINE



**GREEN BENCH, POHLENDICE PILS, ST. PETE, FL \$7**  
Light, refreshing & poundable 4.6%

**WESTBROOK, WHITE THAI WIT BEER, CHARLESTON, SC \$6**  
Light & approachable 5.5%

**WISE MAN, YOUR DESIRE, AMBER LAGER, WINSTON SALEM, NC \$7**  
Caramel, malty, well-balanced 5.8%

**WOLFFER, DRY RED CIDER, NY \$8**  
Ripe apples, crisp & dry 5.5%

**FOUR SAINTS, BITTER BROS. ESB, ASHEBORO, NC \$7**  
Toasted Barley & Dry 5.7%

**FOUR SAINTS, GENESIS, BELGIAN DUBBEL, ASHEBORO, NC \$9**  
Caramel, malty, w. notes of clove 6.7%

**WISE MAN, STRIKE FIRE IPA, WINSTON SALEM, NC \$7**  
Citrus, hoppy & well-balanced 7%

**WISE MAN, DRY HOPPED PEACH SOUR, WINSTON SALEM, NC \$7**  
Tart stone fruits, floral & refreshing 6.7%

**WISE MAN, MERRY WORLD BREAKFAST STOUT, WINSTON SALEM, NC \$7**  
Dark chocolate, smooth coffee & rich 5%

**FLYING EMBER, HARD SELTZERS, OJAI, CA \$6**  
Watermelon Chile, Guava Jalapeno, Black Lime Juniper, Blood Orange & Cranberry Raspberry 5%

### **NON-ALCOHOLIC OPTIONS**

Ask us about our options - including beer, lemonade & Italian sodas

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**BEER, ETC.**



### **BURRATA \$15**

Similar to fresh Mozzarella, sweet, creamy & gently coats the palate  
Served w. 18 mo- prosciutto, balsamic pearls, mixed greens & house pickled vegetables  
Suggested Pairing - Alla Costiera Prosecco

### **SAINT ANGEL \$14**

Soft-Ripened, Triple Creme, Cow's Milk  
Rich ivory interior, delicate taste of sweet cream and whipped butter  
Accoutrement: Fig Jam and Marcona Almond  
Suggested Pairing - Louis Perdrier Brut Rose

### **ARTISANAL CHEESE \$16**

Ossau Iraty, Sheep's Milk, Basque Region, France  
Cantal Entre Deux, Cow's Milk, Rhone Region, France  
Beaufort Alpage, Cow's Milk, Savoie, France  
Served with accoutrements  
Suggested Pairing - Camarey, Pinor Noir

### **MOUSSE TRUFFÉE \$12**

Les Trois Petits Cochons' best selling and signature mousse. A delectable combination of chicken liver, truffles, Sherry and Pineau des Charentes.  
Served with accoutrements  
Suggested Pairing - Camarey, Pinot Noir

### **PLOUGHMAN'S PLATTER \$16**

Prosciutto, assortment of two chef-selected cheese, nuts & other accoutrements  
Suggested Pairing - Four Saints Brewing ESB

### **CHARCUTERIE SELECTION \$16**

Coppa, Mixed Salame, Prosciutto. Served with accoutrements  
Suggested Pairing - Hobo Workbook Red Blend

## **LEWIS & ELM**



**ROASTED NUT MIX \$5**

Blend of roasted & salted gourmet nuts  
Suggested Pairing - Green Bench Pohlendice Pils

**MARINATED OLIVE MEDLEY \$6**

Marinated greek olive trio, zested citrus & chili flake  
Suggested Pairing - Almare Italian Spritz

**FOCACCIA & OLIVE OIL \$6**

Fresh locally baked Focaccia topped w. sea salt & served w. olive oil  
Suggested Pairing - Alla Costiera Prosecco

**GREEK SCUNGILI \$10**

Green olive, parsley, lemon, red onion, chili flake & topped with capers  
Suggested Pairing - Benevolent Neglect, Vermentino

**SMOKED MUSSELS \$12**

Smoked & tinned in organic olive oil & savory broth  
Served with accoutrements  
Suggested Pairing - Pratsch Gruner Veltliner

**GREEN SALAD \$10**

White beans, celery, roasted peppers, feta & marconas w. herby-lemon vinaigrette  
\*add boquerones \$2  
\*add prosciutto \$3  
Suggested Pairing - Camarey Pinot Noir

**LACINATO SALAD \$10**

Marona Almonds, pickled red onion, & parmesan w. Romesco  
\*add boquerones \$2  
\*add prosciutto \$3  
Suggested Pairing - Gran Passione, Vino Rosso

**DESSERT**

Locally handcrafted desserts  
\*Ask us about our current selections

**LEWIS & ELM**



**GOAT CHEESE & PESTO TARTINE \$8**

Creamy chevre, basil & pine nut pesto, toasted baguette  
Suggested Pairing - Louis Perdrier, Brut Rosé

**THE NORMANDY TARTINE \$8**

Brie, granny smith apples, fig jam, toasted baguette  
Suggested Pairing - Pratsch Gruner Veltliner

**THE NORWEGIAN TARTINE \$8**

Cold smoked salmon, capers, goat cheese, dill, toasted baguette  
Suggested Pairing -Alla Costeira Prosecco

**THE EMILIA-ROMAGNA TARTINE \$8**

Prosciutto, parmesan, pesto, toasted baguette  
Suggested Pairing - Gran Passione, Vino Rosso

**L&E CLASSIC GRILLED CHEESE \$10**

House cheese blend, fig jam  
served w. green salad & house made pickles  
Suggested Pairing - Green Bench Pohlendice Czech Pils

**PANINO ITALIANO \$12**

Italian cured meats, house cheese blend, pesto  
Served w. green salad & housemade pickles  
\*extra cured meats \$3  
Suggested Pairing - Wise Man IPA

**BEEF & BLUE \$12**

Roast Beef, house cheese blend, blue cheese & caramelized onion jam  
\*extra roast beef \$3  
Served w. green salad & housemade pickles  
Suggested Pairing -Robert Hall Cab Sauv

**LEWIS & ELM**