



# PROVISIONS

## SCUNGILI \$10

Bright & briny conch with a dense, meaty texture  
Served with accoutrements  
Suggested Pairing - Pratsch Gruner Veltliner

## SMOKED MUSSELS \$12

Smoked & tinned in organic olive oil & savory broth  
Served with accoutrements  
Suggested Pairing - Brauerei Michael Plank, Hellerweizenbock

## PÂTÉ DE CAMPAGNE \$12

This is a classically prepared coarse pâté made of ground pork, onions, garlic and spices.. Served with accoutrements  
Suggested Pairing - Montinore Pinot Noir

## SUMMER SALAD \$10

Watermelon, Boxcarr feta, pickled red onion, arugula  
\*add boquerones \$2  
\*add prosciutto \$3  
Suggested Pairing - Le Charmel Rose

## LACINATO SALAD \$10

Tuscan kale, pine nuts, parmesan, pickled red onion, romesco  
\*add boquerones \$2  
Suggested Pairing - Santa Julia Malbec

## BURRATA \$10

Similar to fresh Mozzarella, it is sweet, creamy & gently coats the palate  
Served with balsamic pearls & accoutrements  
Suggested Pairing - Montinore Borealis Blend

## ROCKET'S ROBIOLA \$10

Dusted in vegetable ash before developing a wrinkled rind, soft NC cow's milk notes of butter, roasted mushroom and almond. Served with accoutrements  
Suggested Pairing - Wente Chardonnay

## ARTISANAL CHEESE \$15

Aged Gouda, Barber's 1883 Cheddar & Meadow Creek's Grayson  
Served with accoutrements  
Suggested Pairing - Straffe Hendrik Brugs Tripel

## CHARCUTERIE SELECTION \$15

Sopressata, Capocollo, Salame, Prosciutto. Served with accoutrements  
Suggested Pairing - Tiamo Barbera

## LEWIS & ELM



**LE CHARMEL, ROSÉ, PROVENCE, FRANCE \$10**

Strawberry, wild flowers & bright

**MONTINORE, BOREALIS WHITE, WILLAMETTE VALLEY \$10**

Alsatian Blend - Riesling, Pinot Gris & Muller-Thurgau - Tropical, Meyer Lemon & plush

**PRATSCH GRUNER VELTLINER, AUSTRIA \$9**

Lime zest, ginger, & electric

**WENTE, CHARDONNAY, RIVA RANCH VINEYARD, CA \$10**

Granny Smith, & lemon curd & round

**MONTINORE, PINOT NOIR, WILLAMETTE VALLEY, OR \$12**

Cherry, pepper & earth, light-bodied

**TIAMO, BARBERA, LOMBARDY, ITALY \$8**

Blackberries, woody herbs & spice, medium-bodied

**SANTA JULIA, MALBEC RESERVA, MENDOZA, AR \$10**

Ripe blueberries, rich plums & dark cocoa

**FIELD RECORDINGS, FICTION, RED BLEND, PASO ROBLES \$9**

Zinfandel-Based Blend - Raspberry jam & baking spice, silky tannins

ON TAP - WINE

**LEWIS & ELM**

A Proper Glass, 600 S Elm St. Greensboro, NC  
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**WESTBROOK, KEY LIME GOSE, CHARLESTON, SC \$5**  
tart, bright, refreshing & pithy 4%

**VICTORY, PRIMA PILS, GERMAN PILSNER, PA \$5**  
fresh, crisp, slightly-hopped 5.4%

**21 ST AMENDMENT, EL SULLY, MEXICAN LAGER, CA \$5**  
crisp, light, poundable 4.8%

**BROUWERIJ STRAFFE HENDRIK BRUGS TRIPEL, BELGIUM \$8**  
yeasty, dried fruit, caramelized sugar & spice 11%

**BRAUEREI MICHAEL PLANK, HELLERWEIZENBOCK, GERMANY \$7**  
yeasty, orange blossom, caramel, malty 7.9%

**STONE BREWING, DELICIOUS IPA, SAN DIEGO, CA \$5**  
lemongrass, citrus, hop-forward \*gluten-reduced 7.3%

**WISEACRE BREWING, ANANDA IPA, MEMPHIS, TN \$6**  
tropical, mango, cascade hop-forward 6.1%

**DUCK RABBIT, BALTIC PORTER, FARMVILLE, NC \$5**  
deep, rich & velvety 9%

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ON TAP - BEER