



PROVISIONS

SCUNGILI \$10

Bright & briny conch with a dense, meaty texture
Served with accoutrements
Suggested Pairing - Raptor Ridge Pinot Gris

SMOKED MUSSELS \$12

Smoked & packed in organic olive oil & savory broth
Served with accoutrements
Suggested Pairing - Old Hickory Ruby Lager

MOUSSE DE CANARD \$12

Duck Foie Gras & duck meat elegantly combined & seasoned with grapes, raisins, and Sauternes. Served with accoutrements
Suggested Pairing - Pali Pinot Noir

SPRING SALAD \$10

Baby greens, herbs, radish, pickled pear, feta
*add boquerones
Suggested Pairing - 21st Amendment El Sully Lager

LACINATO SALAD \$10

Tuscan kale, pine nuts, parmesan, pickled red onion, romesco
*add boquerones
Suggested Pairing - Demarie Langhe Nebbiolo

BURRATA \$10

Similar to fresh Mozzarella, it is sweet, creamy & gently coats the palate
Served with balsamic pearls & accoutrements
Suggested Pairing - Le Charmel Rose

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 Vineyards Chardonnay

LEWIS & ELM

A Proper Glass, 600 S Elm St. Greensboro, NC
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LE CHARMEL, ROSÉ, PROVENCE, FRANCE \$10

Strawberry, wild flowers, & bright

DR. LOOSEN, GRAY SLATE RIESLING, MOSEL, GERMANY \$9

Peach, citrus, clean & fresh

HEI MATAU, SAUVIGNON BLANC, MARLBOROUGH, NZ \$9

Tropical, herbaceous & crisp

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

Granny Smith, & lemon curd, round

PALI WINE COMPANY, PINOT NOIR, CA \$10

Cherry, pepper & earth, medium bodied

TIAMO, BARBERA, LOMBARDY, ITALY \$8

Blackberries, woody herbs & spice, medium bodied

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

Ripe blueberries, rich plums & cocoa, velvety tannins

JEFF RUNQUIST, '1448,' RED BLEND, CA \$10

Dark purple fruits, smoke & spice, full bodied

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MOTHER EARTH, SERCY, SELTZER, KINSTON, NC \$5
orange raspberry - light, fresh & zesty 5%

AMB, MYSTIC DRAGON CIDER, BOONE, NC \$5
green tea, rhubarb & strawberry - crisp & bright 5.3%

OMMEGANG, SOLERA PALE SOUR, COOPERSTOWN, NY \$5
belgian yeast, slightly tart, citrus & tropical 6.9%

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

BOULEVARD BREWING, TANK 7 AMERICAN SAISON ALE \$5
belgian-yeast, floral, citrus, white-pepper 8.5%

DESCHUTES FRESH SQUEEZED IPA, BEND, OR \$6
citrus, hazy, hop-forward 6.4%

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

STONE BREWING, XOCOVEZA IMPERIAL STOUT, CA \$6
cocoa, cinnamon, & intensely malty 8.1%

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