



DEGLI ULTIMI CIACOLA, PROSECCO VENETO, ITALY \$10

Apricots, pears & sparkling

LOUIS PERDRIER, BRUT ROSÉ, FRANCE \$9

Strawberries & cream, sparkling

SPREZZA VERA SPRITZ BIANCO, ITALY \$12

Mancino Vermouth Bianco, Scrappy's Orange Bitters, Mineral Water

CAMAREY, CHARDONNAY, LANGUEDOC, FRANCE \$9

Ripe apple, fresh lemon & hazelnut

THE FINGER, RIESLING, FINGER LAKES, NEW YORK \$10

Ripe peaches, pear, white flower & bright

PRATSCH, GRUNER VELTLINER, NIEDERÖSTERREICH, AUSTRIA \$9

Green apple, white pepper, ginger & fresh

CANTINE POVERO, ARNEIS, LANGHE, ITALY \$9

Fresh pear, white almond & mineral

PALI, PINOT NOIR, CENTRAL COAST, CA \$12

Cherry, pepper & spice, light-bodied

LACOUX, COTES DU RHONE, FRANCE \$10

Brambly fruit, pepper & savory herbs, medium-bodied

DRY CREEK VINEYARDS, HERITAGE VINES ZINFANDEL, SONOMA, CA \$12

Blackberry jam & fresh cracked pepper & baking spice, medium-bodied

ROBERT HALL, CABERNET SAUVIGNON, SONOMA CA \$12

Red currants, plums, vanilla & cedar, full-bodied

LEWIS & ELM

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



GREEN BENCH, BENCH LIFE LAGER, ST. PETE, FL \$6
American style lager - light, refreshing & poundable 4.6%

NICARAGUA CRAFT BEER CO. PANGA DROPS KELLER PILS, NICARAGUA \$6
Unfiltered pilsner - light, slightly hazy & approachable 6.2%

WOLFFER, DRY ROSE CIDER, NY \$7
Ripe apples, crisp & dry 5.5%

WISE MAN OUTRAGED DAUGHTERS IRISH RED ALE, WINSTON SALEM, NC \$7
Toasted Bread, Caramel, well-balanced festbier. 6%

UNIBROUE MAUDITE BELGIAN STYLE DUBBEL AMBER, CANADA \$8
Caramel, malty, & clove, 93 Beer Advocate 8%

WISE MAN, BODY ELECTRIC, DIPA, WISTON SALEM \$7
Citrus, hoppy & juicy, well-balanced 7.5%

MOODY TONGUE, EMPORER'S LEMON SAISON, CHICAGO, IL \$7
Tart lemon orange peel, floral & pleasantly rustic 6.7%

WISE MAN, GATHERED FRIENDS IRISH STOUT, WINSTON SALEM, NC \$7
Bitter chocolate, roasted espresso & dry 5%

FLYING EMBER, HARD SELTZERS, OJAI, CA \$6
Pina Colada, Watermelon Chile, Guava Jalapeno & Pineapple Cayenne 5%

NON-ALCOHOLIC OPTIONS

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

LEWIS & ELM

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

BEER, ETC.



BURRATA \$10

Similar to fresh Mozzarella, sweet, creamy & gently coats the palate
Topped with spiced & pickled pears, balsamic pearls & olive oil
Suggested Pairing - Ultimi Prosecco

BLUE JAY BLUE CHEESE \$10

Quintuple Blue Cheese, Wisconsin
infused with crushed juniper, botanical and rich
Accoutrement: Lingonberry Jam and Marcona Almond
Suggested Pairing - Outraged Daughters Irish Red Ale

ARTISANAL CHEESE \$15

Black Pepper Bellavitano, Cow's Milk, Wisconsin
Sam Simo`n, Cow's Milk, Spain
Morbier, Cow's Milk, France
Served with accoutrements
Suggested Pairing - Wise Man Conceited Genius IPA

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 - Pali Pinot Noir

PLOUGHMAN'S PLATTER \$15

Prosciutto, assortment of two chef-selected cheese, nuts & other accoutrements
Suggested Pairing - Conceited Genius IPA

CHARCUTERIE SELECTION \$15

Coppa, Mixed Salame, Prosciutto. Served with accoutrements
Suggested Pairing - La Coux Cotes du Rhone

LEWIS & ELM



SALADS, SNACKS & CONSERVAS

SPANISH COCKTAIL MIX \$5

Spanish Bar Snack Mix Including
Corn Kernels, Fava Beans, Garbanzos, Valencia Almonds
Suggested Pairing - Bench Life Lager

MARINATED OLIVE MEDLEY \$5

Marinated greek olive trio, zested citrus & chili flake
Suggested Pairing - Sprezza Vera Spritz

FOCACCIA & OLIVE OIL \$6

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

GREEK SCUNGILI \$10

Green olive, parsley, lemon, red onion, chili flake & topped with capers
Suggested Pairing - Camarey Chardonnay

SMOKED MUSSELS \$12

Smoked & tinned in organic olive oil & savory broth
Served with accoutrements
Suggested Pairing - Moody Tongue Lemon Saison

GREEN SALAD \$10

White beans, celery, roasted peppers, feta & pine nuts with herby-lemon vinaigrette
*add boquerones \$2
*add prosciutto \$3
Suggested Pairing - Povero Arneis

LACINATO SALAD \$10

Almonds, shredded carrots, pickled red onion, & pepitas with a sesame vinaigrette
*add boquerones \$2
*add prosciutto \$3
Suggested Pairing - The Finger Riesling

DESSERT

Locally handcrafted desserts
*Ask us about our current selections

LEWIS & ELM

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



THE TUSCAN TARTINE \$5

Fresh tomato, herbs, olive oil & parmesan
Suggested Pairing - Ultimi Prosecco

GOAT CHEESE & PESTO TARTINE \$7

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

THE NORMANDY TARTINE \$7

Brie, granny smith apples, fig jam, toasted baguette
Suggested Pairing - Povero Arneis

THE NORWEGIAN TARTINE \$8

Cold smoked salmon, capers, goat cheese, dill, , toasted baguette
Suggested Pairing - The Finger Riesling

THE EMILIA-ROMAGNA TARTINE \$8

Prosciutto, parmesan, pesto, toasted baguette
Suggested Pairing - Ultimi Prosecco

LOE CLASSIC GRILLED CHEESE \$9

House cheese blend, fig jam
served w. green salad & house made pickles
Suggested Pairing - Outraged Daughters Irish Red Ale

PANINO ITALIANO \$12

Italian cured meats, house cheese blend, pesto
Served w. green salad & housemade pickles
Suggested Pairing - La Coux Cotes du Rhone

BEEF & BLUE \$12

Roast Beef, house cheese blend, blue cheese & caramelized onion jam
Served w. green salad & housemade pickles
Suggested Pairing - Robert Hall Cabernet Sauvignon

LEWIS & ELM