



BURRATA \$10

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

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

CAMBOZOLA \$10

Triple-creme bleu, has a delicate flavor and a softer—almost spreadable—texture
than a typical blue style cheese. Served with accoutrements
Suggested Pairing - Sauternes

ARTISANAL CHEESE \$15

Merry Go Round Goat Brie, La Clare Aged Goat Cheddar &
Olive Oil Soaked Manchego
Served with accoutrements
Suggested Pairing - Karmeleit Tripel

MOUSSE TRUFFEE \$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 - Wonderwall Pinot Noir

PLOUGHMAN'S PLATTER \$15

Prosciutto, assortment of two chef-selected cheese, & accoutrements
Suggested Pairing - Stone Delicious IPA

CHARCUTERIE SELECTION \$15

Sopressata, Capocollo, Salame, Prosciutto. Served with accoutrements
Suggested Pairing - Demarie Langhe Rosso

LEWIS & ELM



SALADS, SNACKS & CONSERVAS

SPANISH COCKTAIL MIX \$5

Spanish Bar Snack Mix Including
Corn Kernels, Fava Beans, Garbanzos, Valencia Almonds
Suggested Pairing - Covalli Prosecco Rosé

MARINATED OLIVE MEDLEY \$5

Marinated greek olive trio, zested citrus & chili flake
Suggested Pairing - Unwind Hoppy Pils

SICILIAN CALAMARI SALAD \$10

Bright & briny calamari with a dense, meaty texture
Served with red pepper & kalamata olive
Suggested Pairing - Le Brun Brut Cidre

SMOKED MUSSELS \$12

Smoked & tinned in organic olive oil & savory broth
Served with accoutrements
Suggested Pairing - Katas Albarino

COPPER PENNY SALAD \$10

Marinated carrot, Boxcarr feta, lemon anchovy vinaigrette, spinach
*add boquerones \$2
*add prosciutto \$3
Suggested Pairing - Cotes du Rhone

LACINATO SALAD \$10

Tuscan kale, walnuts, parmesan, cranberries, romesco
*add boquerones \$2
*add prosciutto \$3
Suggested Pairing - Demaries Langhe Rosso

DESSERTS \$8

Handcrafted desserts from Augustino Gusto's European Bakery
*Ask us about our current selections

LEWIS & ELM

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



ON TAP - WINE

DOM DE BACHELLERY PERLES DE ROSÉ, FRANCE \$9

Strawberry, wild flowers & bright

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

Ripe apricot, fresh pear & electric

KATAS, ALBARIÑO, RIAS BAIXAS, SPAIN \$10

Meyer lemon, mineral & zippy

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

Granny Smith, lemon curd & round

WONDERWALL PINOT NOIR, EDNA VALLEY, CA \$10

Cherry, pepper & earth, light-bodied

LA COUX, COTES DU RHONE, FRANCE \$10

Black cherries, pepper, & herbs de Provence, medium-bodied

HOBO WINE CO. WORKBOOK RED BLEND, CALIFORNIA \$10

Grenache-based blend - Strawberries, dried herbs & spice, medium-bodied

DEMARIE, LANGHE ROSSO, NEBBIOLO, ITALY \$10

Dried flowers, tart cherries, grippy tannins

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ON TAP - BEER

OFFSHOOT BREWING UNWIND [YOU EARNED THIS] HOPPY PILS \$6

Fresh, crisp, slightly-hopped 5.7%

MIKKELLER, PASSION POOL, PASSION FRUIT & SEA SALT GOSE \$5

tart, bright, refreshing & pithy 4.6%

LE BRUN, BRUT CIDRE DE BRETAGNE, FRANCE \$6

fresh apple, brioche & brettanomyces 5.5%

BROUWERIJ BOSTEELS TRIPEL KARMELIET \$8

yeasty, dried fruit, caramelized sugar & spice 11%

MICHAEL PLANK, HELLERWEIZENBOCK, GERMANY \$6

yeasty, orange blossom, caramel, malty 7.9%

STONE BREWING, DELICIOUS IPA, SAN DIEGO, CA \$5

*Gluten-reduced - hoppy, citrus, lemongrass 7.7%

AMB, VON WATZDORF OKTOBERFEST, BOONE, NC \$6

balanced malt & hop structure - caramel & toasted bread 5.3%

NEW ANTHEM, THE ILLEST COFFEE PORTER, WILMINGTON, NC \$6

deep, rich & velvety 9%

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