



**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 - Brauerei Michael Plank, Hellerweizenbock

**PÂTÉ AU POIVRE \$12**

A delicately ground pork pâté sprinkled with crunchy black peppercorns.  
Served with accoutrements  
Suggested Pairing - Pacific Standard Pinot Noir

**COPPER PENNY SALAD \$10**

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

**LACINATO SALAD \$10**

Tuscan kale, walnuts, parmesan, cranberries, romesco  
\*add boquerones \$2  
\*add prosciutto \$3  
Suggested Pairing - Broadside Cabernet Sauvignon

**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

**PLOUGHMAN'S PLATTER \$15**

Prosciutto, assortment of two chef-selected cheese, & accoutrements  
Suggested Pairing - Mikkeller Burst! IPA

**ARTISANAL CHEESE \$15**

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

**CHARCUTERIE SELECTION \$15**

Sopressata, Capocollo, Salame, Prosciutto. Served with accoutrements  
Suggested Pairing - N X NW Syrah Blend



ON TAP - WINE

**LE CHARMEL, ROSÉ, PROVENCE, FRANCE \$10**  
Strawberry, wild flowers & bright

**THE FINGER, RIESLING, FINGER LAKES, NEW YORK \$10**  
Tangerine, key lime & apricot

**DEMARIE, ARNEIS, LANGHE, ITALY \$9**  
Peach, almond & fresh

**WENTE, CHARDONNAY, RIVA RANCH VINEYARD, CA \$10**  
Granny Smith, lemon curd & round

**PACIFIC STANDARD, PINOT NOIR, SANTA BARBARA, CA \$10**  
Cherry, cola, & spice, medium-bodied

**ISLA, COTE DU RHONE, FRANCE \$9**  
Cherry, pepper, herbs de Provence, medium-bodied

**BROADSIDE CABERNET SAUVIGNON, PASO ROBLES, CA. \$10**  
Ripe currants, cassis & cocoa, full-bodied

**NORTH BY NORTHWEST RED BLEND, COLUMBIA VALLEY, WA \$10**  
Syrah-Based Blend - Ripe blackberries & baking spice, velvety tannins

**LEWIS & ELM**

A Proper Glass, 600 S Elm St. Greensboro, NC  
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**GREEN BENCH POSTCARD PILS, ST. PETERSBURG, FL \$5**

American Style Pilsner - fresh, crisp, slightly-hopped 4.7 %

**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 STRAFFE HENDRIK BRUGS TRIPEL, BELGIUM \$8**

yeasty, dried fruit, caramelized sugar & spice 11%

**BRAUEREI MICHAEL PLANK, HELLERWEIZENBOCK, GERMANY \$6**

yeasty, orange blossom, caramel, malty 7.9%

**WICKED WEED, PERNICIOUS IPA, ASHEVILLE, NC \$6**

grapefruit citrus, hop-forward 7.3%

**WISEACRE, GEMUTLICHKEIT, OKTOBERFEST, MEMPHIS, TN \$6**

balanced malt & hop structure & toasted bread 5.9%

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

deep, rich & velvety 9%

ON TAP - BEER

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