



ALLA COSTIERA PROSECCO, VENETO, ITALY \$9

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

DOM DE BACHELLERY PERLES DE ROSÉ, LANGUEDOC, FR \$9

Strawberry, wild flowers & bright

MONTINORE, BOREALIS WHITE BLEND, WILLAMETTE, OR \$9

Ripe peaches, pineapple, & round

TRESOLOMOS, VERDEJO, RUEDA, SPAIN \$9

Melon, apricots, medium-bodied with a fresh finish

FIELD RECORDINGS 'SKINS' CHENIN BLANC BLEND, CA \$9

Skin contact white wine - Orange peel, white almond, marzipan

THE FABLEIST, PINOT NOIR, SANTA BARBARA, CA \$12

Ripe strawberry, pepper & forest floor, light-bodied

LA COUX, CÔTES DU RHÔNE, FRANCE \$9

Brambly fruits, herbs de Provence, black pepper, medium bodied,

HOBO WINE CO. WORKBOOK RED BLEND, SANTA ROSA CA \$10

Grenache & Zin - Blackberry jam & fresh cracked pepper medium-bodied

ROBERT HALL, CABERNET SAUVIGNON, SONOMA CA \$10

Red currants, dark plums & cedar, full-bodied

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21ST AMENDMENT, EL SULLY, MEXICAN LAGER, CA \$6
Mexican style lager - light, refreshing & poundable 4.7%

GREEN BENCH, POSTCARD PILS, ST. PETE, FL \$7
American pilsner - light, crisp & approachable 6.2%

WOLFFER, DRY ROSE CIDER, NY \$6
Ripe apples, crisp & dry 5.5%

WESTBROOK, KEY LIME PIE GOSE, CHARLESTON SC \$6
Tart, zesty & light, 94 Beer Advocate. 4%

UNIBROUE MAUDITE BELGIAN STYLE DUBBEL AMBER, CANADA \$9
Caramel, malty, & clove, 93 Beer Advocate 8%

MOODY TONGUE, JUICED LYCHEE IPA, CHICAGO IL \$7
Slightly hopped, tropical fruit, well-balanced 6%

OFFSHOOT BREWING CO, CRUISING COLD IPA, CA \$7
Simcoe, Centennial, Cashmere Hops - Grapefruit, pine & tropical 5.7%

IPSWICH, OATMEAL STOUT, MASSACHUSETTS \$8
Bitter chocolate, espresso & malty, 93 Beer Advocate 7%

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

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BEER, ETC.



SPANISH COCKTAIL MIX \$5

Spanish Bar Snack Mix Including
Corn Kernels, Fava Beans, Garbanzos, Valencia Almonds
Suggested Pairing - El Sully Mexican Lager

MARINATED OLIVE MEDLEY \$5

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

GREEK SCUNGILI \$10

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

SMOKED MUSSELS \$12

Smoked & tinned in organic olive oil & savory broth
Served with accoutrements
Suggested Pairing -Alla Costeira Prosecco

GREEN SALAD \$10

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

LACINATO SALAD \$10

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

DESSERT

Locally handcrafted desserts
*Ask us about our current selections

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BURRATA \$10

Similar to fresh Mozzarella, sweet, creamy & gently coats the palate
Topped with green tomato & olive tapenade, balsamic pearls & olive oil
Suggested Pairing - Bachelery Rosé

CHIMAY CHEESE \$10

Cow's Milk, Belgium
Washed with Chimay Red Belgium Beer
Made by monks from abbey of Notre Dame
Accoutrement smokehouse almond and whole grain mustard
Suggested Pairing -Maudite Belgian Amber

BAILEY HAZEN BLUE CHEESE \$10

Raw cow's milk cheese, Burlington Vermont
Fudge-like texture, toasted nut sweetness, anise spice like character
Dense and creamy that intensifies the grassy , nutty flavor
Accoutrement: Pickled Blackberry, toasted walnuts
Suggested Pairing - Robert Hall Cabernet Sauvignon

ARTISANAL CHEESE \$15

Snowfields Butterkase, Cow's Milk, Wisconsin
Boxcarr, Campo, Cow's Milk, North Carolina
Pitting 4 Year Aged Gouda, Cow's Milk, Holland
Served with accoutrements
Suggested Pairing - Green Bench Postcard Pils

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 - The Fableist Pinot Noir

PLOUGHMAN'S PLATTER \$15

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

CHARCUTERIE SELECTION \$15

Coppa, Mixed Salame, Prosciutto. Served with accoutrements
Suggested Pairing - La Coux Côtes du Rhône

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THE TUSCAN TARTINE \$5

Fresh tomato, herbs, olive oil & parmesan
Suggested Pairing - Bachellery Rose

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 - Skin Contact -Field Recordings Skins

THE NORWEGIAN TARTINE \$8

Cold smoked salmon, capers, goat cheese, dill, , toasted baguette
Suggested Pairing - Alla Costeira Prosecco

THE EMILIA-ROMAGNA TARTINE \$8

Prosciutto, parmesan, pesto, toasted baguette
Suggested Pairing -La Coux, Cotes du Rhone

L&E CLASSIC GRILLED CHEESE \$9

House cheese blend, fig jam
served w. green salad & house made pickles
Suggested Pairing - Cruising Cold IPA

PANINO ITALIANO \$12

Italian cured meats, house cheese blend, pesto
Served w. green salad & housemade pickles
Suggested Pairing - Alla Costiera Prosecco

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

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