

FOOD MENU

SNACKS

Give Me More Potato Chips* **\$4**

kettle cooked- crunchy & salty!

Roasted Nuts & Olive Medley * **\$7**

salted & roasted nut mix alongside greek olive medley

Focaccia & Olive Oil* **\$5**

local focaccia w. olive oil & herbs

Black & Blue Dates* **\$12**

medjool dates stuffed with firefly farm's black and blue cheese, crispy prosciutto, balsamic pearls

Burrata* **\$15**

burrata on greens, heirloom tomatoes from "no diggity farms", onion jam

Happy Hour Specials*

4-5:30 pm daily

SALADS

Cucumber Salad **\$12**

cucumber, tomato, pickled red onion, sesame seed & nori

*+chevre \$2|+ smoked salmon \$2|+ prosciutto \$3

Harvest Root Salad **\$14**

beet "tartare", apple, chevre, walnut, spring mix & house vinaigrette

*+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3

TARTINES

Loire **\$10**

chèvre, basil & pine nut pesto

Normandy **\$14**

brie, apple, fig jam, balsamic glaze

Emilia-Romagna **\$12**

prosciutto, cheese blend, pesto

Swedish **\$12**

smoked salmon, capers, chèvre, dill

CHAR- "COTERIE"

Chef's Board **\$40**

3 meats and 3 cheeses curated by our chef

A'La Carte

Cheeses **\$10**

| | | |
|-----------------|---------------|---------------|
| manchego | sheep's milk | spain |
| st. angel | triple cream | france |
| "black & blue" | goat and blue | firefly farms |
| "barely buzzed" | cheddar | beehive farms |
| pecorino | sheep's milk | italy |
| petit basque | sheep's milk | france |

Meats **\$12**

| | |
|------------------|------------|
| smoked chorizo | salame |
| hot and spicy | coppacalo |
| duck saucisson | salame |
| sweet sopressata | salame |
| wild boar | prosciutto |

All boards come with crostinis, crackers, roasted nuts, dried fruit, grapes, L&E's rotating anchovy dip, honey and jam.

PANINIS

L&E Grilled Cheese **\$14**

artisanal bread, drunken goat cheese, basil, green salad with house vinaigrette

*+proscuttio \$2

Panino Italiano **\$14**

cured meats, cheese blend, pesto served w. green salad with house vinaigrette

Jambon & Fromage **\$14**

ham, cheese blend & mustard served w. green salad with house vinaigrette

*extra jambon \$3

CONSERVAS

Boquerones de España **\$10**

spanish white anchovies, olives & accoutrements

Jose Gourmet Conservas **Market**

rotating selection - tinned in organic olive oil & broth; served w. bread & house pickles

Seafood Tower **Market**

boquerones
chef selected -tin of jose gourmet
norwegian tartine

LEWIS & ELM



WINE, BEER & NON - ALCOHOLIC

BY THE GLASS

WHITE WINE

| | |
|---|-------------|
| Pinot Gris, Sonoma, California | \$12 |
| j vineyards- pear, green apple, textured | |
| Chardonnay, France | \$12 |
| oaky and buttery | |
| Riesling, Mosel, Germany | \$12 |
| dr. loosen grey slate - peach, lime, minerality | |
| Arneis, Piemonte, Italy | \$12 |
| demarie- pineapple, pear, almond | |

RED WINE

| | |
|--|-------------|
| Pinot Noir, Languedoc, France | \$12 |
| camarey- cherry, pepper, herbs | |
| Grenache Blend, Rhone Valley, France | \$12 |
| domaine malijay- cherry, pepper, smoked meat | |
| Cabernet Sauvignon, Washington | \$14 |
| pacific standard- blueberry, currant, violet | |
| Field Blend, Sonoma, California | \$12 |
| field recordings- blackberry, plum, cocoa | |

Featured Wine Flight
New Every Week!
\$16

SPARKLING WINE

| | |
|--|-------------|
| Pinot Noir, Rosé, New Mexico | \$12 |
| gruet - crisp , watermelon, lotsa bubbly | |
| Lambrusco, Emilia-Romagna, Italy | \$12 |
| cleto chiarli- raspberry, sage, balsamic | |
| Classico Spritz, Italy | \$12 |
| almare- bitter orange, zesty, think aperol | |

FEATURED COCKTAILS

| | |
|--|-------------|
| The Gold Rush | \$12 |
| bourbon, meyer lemon, clover honey | |
| Liquid Sunshine | \$12 |
| tequila, cointreau, lime, agave nectar | |

BEER & CIDER

| | |
|--|-------------|
| Pilsner, Asheville, NC | \$8 |
| burial brewing- ritual anonymity dry hopped pils | |
| IPA, Black Mountain, NC | \$8 |
| greybeard- pishgah brewing | |
| Red Ale, Winston-Salem, NC | \$8 |
| outraged daughter-wiseman | |
| Dry Rosé Cider, New York | \$8 |
| wölffer estate | |
| Mad Hatter, THC Beverage | \$12 |
| yuzu lemon 5 mg | |
| Plift, CBD Beverage | \$12 |
| ginger - 10 mg | |

NON- ALCOHOLIC

| | |
|---------------------------------|-------------|
| Italian Sodas | \$4 |
| blueberry or peach | |
| American Sodas | \$4 |
| coke, diet coke, sprite | |
| Sparkling Water, Italy | \$4 |
| san pellegrino | |
| Still Bottled Water | \$4 |
| acqua panna | |
| N/A IPA, Alabama | \$7 |
| rightside | |
| N/A Wine, New Zealand | \$10 |
| giesen | |
| Lime & Salt Mocktail | \$12 |
| ghia | |

LEWIS & ELM

