

Briedé Family Vineyards

FOOD MENU

FRENCH CHEESE

Imported weekly • Served with a warm Baguette

Bethmale \$20

Pyrénées, South

Cow's milk

• semi-hard • earthy • mushroom

Brie de Meaux \$23

Brie Region

Cow's milk

• milky • rich • buttery

Coeur de Neufchatel \$17

Normandy

Cow's milk

• delicate • salty • sharp

Comte PDO \$26

Jura Region

Cow's milk

• apricot • hazelnuts • toffee

Gouda with Cumin \$18

Netherlands

Cow's milk

• earthy • spicy • flavorful

Kaltbach \$19

Switzerland

Cow's milk

• smooth • full-bodied character

Ossau - Iraty AOP \$26

Pyrénées, mid-France & Spain

Sheep's milk

• buttery • herbaceous • nutty

Perail de Brebis \$20

Aveyron, Midi-Pyrénées

Sheep's milk

• creamy • rich • earthy

Roquefort \$27

Occitanie Region

Ewe's milk

• robust flavor • salty • full-bodied

Tomme de Brebis \$16

Occitanie Region

Sheep's milk

• fruity • buttery • mild lanolin

OTHER CHEESES

Goat Cheese Log \$7

With Fig Spread or Clementine Spread \$11.50

Boursin Garlic & Herb \$10

Boursin with Caramelized Onion \$10

Port Wine Cheese Spread \$8

MEATS & FISH

Salami Assortment \$12

Sliced Prosciutto \$12

Scottish Smoked Salmon \$16

mildly smoky, hints of Sherry

Scottish Gravlax Salmon \$18

smoked salmon marinated in sugar, salt & dill

OLIVES

Pitted Kalamata \$10

Castelvetrano \$9

SPREADS & OTHER

Fig/Orange Spread \$9

Clementine Spread \$15

Blackberry Spread \$10

Olive Oil Dipping \$3

Organic, EV, cold pressed

Corn Chips & Salsa \$9

Petit Fours - Little Dessert Bites! \$8

Four mini cakes: Carrot Cake, Red Velvet, Double Chocolate, Raspberry Brownie



(OVER)

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FOOD MENU

KALUGA HYBRID CAVIAR - SOLD OUT

Served with mixture of egg, crème fraiche, onion & lemon, on toasted rounds. \$47



CRACKERS / BREAD

Gluten Free Crackers \$ 5

Firehook Artisan Organic \$ 9

Half Baguette \$ 2

Full Baguette \$ 4

OTHER BEVERAGES

Bottled Water 8 oz \$1

Sparkling Water \$ 2.50

Coke, Coke Zero \$2.50

Ginger Ale \$2.50

NON-ALCOHOLIC BEER

Athletic Upside Dawn Golden \$6

Best Day Brewing

Kolsch Style \$6

Bitburger **SOLD OUT**

Premium Pilsner \$6

Guinness Draught \$7

FLATBREADS (weekends only)

Smoked Salmon Flatbread \$16

Smoked Salmon, cream cheese, capers, red onion slivers & fresh dill

Fig Prosciutto Flatbread \$14

Fig spread, Prosciutto, goat cheese, fresh rosemary, balsamic glaze drizzle

WINE & CHEESE TASTING WITH THE OWNER

5 wines paired with owner's choice of cheese. This is a great opportunity to learn in-depth about our award-winning wines!

Reserve with Owner \$50/pp

VINEYARD TOURS AVAILABLE!

See where the magic starts!
24 Hour Advance Reservation Required

**Thanks for Visiting
BRIEDÉ FAMILY VINEYARDS!**

Check our Events Calendar for our
Live Music Schedule and upcoming
Special Events

www.briedevineyards.com

WE OFFER PRIVATE EVENT SPACE ASK US FOR DETAILS!

*Looking for Private Event Space?
Let's talk! Our Tasting Room Manager will be happy
to discuss the details with you.*

Contact Liz Kasabian, liz@briedevineyards.com

540-664-2048