



www.briesboardsllc.com

Wednesday - Saturday
3pm until sold out!

SMALL PLATES

Hot dishes may take 25-35 minutes to prepare during peak hours

Caramel & Honey Baked Brie 21.00

Oven baked brie with honey and caramel served with crostinis and seasonal dried fruits

French Loaf & Boursin 8.50

Fresh bread topped with sea salt and olive oil served with cornichons and Boursin gournay cheese

Brie, Fig & Prosciutto Bites 15.00

Crostinis topped with brie, bacon pieces, prosciutto and balsamic glaze

Apricot & Goat Cheese Bites 15.00

Crostinis topped with fresh goat cheese, dried apricot and honey drizzle

Meatballs & Crostinis 16.00

Italian meatballs slow cooked in red sauce served with provolone and crostinis

**Meatballs start at 5pm on Wednesdays

Sausage Stuffed Jalapenos 11.00

Jalapeno halves stuffed with cheese and turkey sausage, sprinkled with bacon pieces

Pretty in Pink Deviled Eggs 12.00

classic deviled eggs but with a boursin cheese twist!

EXTRAS

Crackers or Crostinis	5.00
Pickles or Olives or Nuts	4.00
Cheese or Charcuterie	6.50
Hummus or Chicken Salad	6.00
Mini Honey Pot	3.00
Stoneground Mustard	2.00
Dessert of the Week	7.00

BOARDS

Trio 19.00

Includes two cheeses, one meat, seasonal fruits, nuts and pickles served with crackers Perfect for 2 people

Grazing 39.00

Includes three cheeses, two meats, seasonal fruits, nuts and pickles served with crackers Perfect for 3 people

The Trifecta 16.00

Try all three of our house made cheeses on this delectable platter! Blackberry lemon goat paired with a waffle cone, jalapeno pimento with artisan crackers and herb whipped ricotta with lemon & sea salt crackers

Whipped Honey & Herb Ricotta 17.00

House made whipped ricotta infused with herbs and delectable honey served with our house made rosemary and garlic focaccia

Blackberry Pistachio Butter 16.50

Irish butter, berry jam, pistachio pieces and fresh blackberries served with crostinis

Burrata & Pesto 19.00

Fresh buffalo burrata with pesto, cherry tomatoes served with crostinis

Caprese 15.00

Mozzarella, fresh tomatoes, basil and balsamic glaze

SANDWICHES

Chicken Salad 13.00

house made chicken salad (w/ pecans) on your choice of wheat or white bread served with chips

BLT Baguette 12.00

Your classic bacon, lettuce and tomato on a French baguette served with chips

B.Y.O Flatbread

Choose Your Base \$15.00

- Marinara sauce with mozzarella & parmesan
- Fig spread with mozzarella & parmesan

Choose Your Toppings

*1st topping included in listed price. +\$1 for each additional topping

- Pepperoni
- Prosciutto
- Bacon
- Turkey Sausage
- Cherry tomatoes
- Kalamata olives
- Mushrooms
- Sweet cherry peppers
- Balsamic Glaze
- Basil
- Apples
- Honey
- Extra cheese

SUNDAY BRUNCH

Specials



SUNDAY FUNDAY TIER \$50

A lovely designed assortment of pastries, fruits, cheeses & charcuterie meats
perfect for 4 people



CINNAMON APPLE \$13

BELGIAN WAFFLES

Enjoy a cozy treat with our fresh Belgian waffles and cinnamon apples



SANGRIA CARAFE \$20

Red sangria made in house!



MIMOSA CARAFE \$16

Bubbly with your choice of seasonal juice!

OTHER SPECIALS:

Specialty Elixir Carafe \$35

Bloody Marie Curie \$10



Ask your winetender about mocktail specials!



PRIX FIXE MENU

Tuesdays Only

French Loaf & Boursin

8.50

Fresh bread topped with sea salt and olive oil served with cornichons and Boursin gournay cheese

Checkout our merch fridge and shelves for some of our favorite cheeses, meats & snacks to enjoy with your wine or beer!

Your winetender will provide you with a butcher block board and utensils for any of the items you purchase while enjoying them here!