



THE CHARCUTERIE BAR

@HOPKINS VINEYARD

CHARCUTERIE BOARDS SERVED HERE OR BOXED TO-GO

Elevate your gathering with our signature Charcuterie Boards. Perfect for entertaining guests, holiday parties, or a relaxing afternoon at the vineyard. Savor here or take home – call/text Irene (203)530-1746 to pre-order

THE HOPKINS HARVEST BOARD \$100

A bountiful board celebrating the season

Three Chef Selected Cheeses
Whipped Ricotta with Caramelized Pear Jam, Spaghetti Dust
Dried Cranberries & Roasted Pistachios
Full Charcuterie including Salami, Prosciutto & La Molisana sausage
Tuscan Herb Dipping Oil with Parmesan & Herbs
Fresh Grapes, Dried Apricots, Roasted Nuts
Pear Jam & Fig Jam
Served with Crackers & Fresh Bread Selection
Serves up to 6 guests

THE GATHER PLATTER \$72

Bring everyone together with this chef-curated selection

Two Chef Selected Cheeses & Aged Parmigiano Reggiano
Savory Prosciutto, Dried Apricots, Apple Slices, Roasted Pistachios, Fig Jam
Spicy Honey, Fresh Grapes, Crackers & Fresh Bread Selection
Serves up to 4 guests

THE MEDITERRANEAN MIXER \$60

Inspired by the flavors of the Mediterranean coast

House Made Herb Dip & Roasted Pine Nut Hummus with Pita Chips
Creamy Feta Cheese, Marinated Artichokes
Roasted Red Peppers, Sweet Peppadews, and Olives
Served with Herbed Olive Oil, Crackers, and Fresh Baked Bread
Serves up to 4 guests

*Prices do not include sales tax or gratuity
Menu items subject to change*