



Hopwood Cellars Winery

Food Menu

Meat

Pepperoni

Lean combination of coarse chopped pork & beef. Rich spicy flavor. Served with mini toast & Hopwood's honey mustard upon request.

Hot Smoked Atlantic Salmon

Fillets are cured & slow cooked on alder wood. Moist, smoky fully cooked premium salmon. Served cold with mini toast & Hopwood's honey mustard upon request.

Prosciutto

Italian specialty, made from select Midwestern pork, slowly cured. Boneless, skinless, closely trimmed and thinly sliced. Served with mini toast and Hopwood's honey mustard upon request.

Beef Summer Sausage

Smoked over Wisconsin apple wood. Always great with wine! Served with mini toast and Hopwood's honey mustard upon request.

Napoli Salamini

Virginia made. Mildly smoked, pork based with sea salt, black & white pepper, garlic, clove, & cinnamon. String tied with natural casing. Gluten free. Served with mini toast and Hopwood's honey mustard upon request.

Cheese

Cranberry/Macadamia

Soft pasteurized cow's milk filled with delicious whole cranberries and covered in roasted macadamia nuts. Gluten Free. Australian made. With assorted crackers.

Bel Gioioso Parmesan Wedge

Italian style hard cheese, made from pasteurized cow's milk. Full, nutty flavor. Aged 10+ months. Gluten Free. Wisconsin made. With assorted crackers.

Honey Pistachio

Indigenous to Australia. Smooth and creamy cheese rolled in honey and dusted with roasted pistachios. With assorted crackers.

Gouda

Delicious, semi firm natural pasteurized cheese from cow's milk. Made by DeMill. With assorted crackers

Pepper Crottin

Fresh Wisconsin goat cheese, flavored with 4 mixed peppers. Smooth, creamy, and spreadable. With Assorted crackers.

Garlic and Herb Crottin

Fresh Wisconsin goat cheese. Smooth, creamy, and spreadable. With assorted crackers.

Meat & Cheese Platter

Aged cheddar & chipotle cheeses, Old Forest Salami, Prosciutto, Picante Salami whips, olive & artichoke tapenade, black olive tapenade. Served with crackers and toast.

