

- YOGURT PARFAIT *seasonal jam, house-made granola*6
- AB&J TOAST *almond butter, peach jam, toasted almonds, sourdough* . . . 5
- AVOCADO TOAST *za'atar, toasted coconut, sourdough*5
- SMOKED FISH TOAST *labneh, capers, dill, sourdough*8
- LOCAL STRAWBERRY TOAST *rose labneh, pistachio, sourdough*7

COLD-PRESSED JUICE | 7 each

- GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger*
- MORNING GLORY *orange, pineapple, local honey, ginger, lavender*
- TURMERIC TANG *coconut water, pineapple, lime, cayenne pepper*
- CHARCOAL LEMONADE *lemon, agave, activated charcoal*

BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

- sourdough batard* / 5.00
- sourdough baguette* / 3.50
- summer olive boule* / 6.50
- malted grain* / 6.50
- sunflower flax* / 6.50
- pan de cristal* / 5.00
- english muffins* / 3 for 5.00
- pita* / 3 for 5.00

- YOGURT PARFAIT *seasonal jam, house-made granola*6
- AB&J TOAST *almond butter, peach jam, toasted almonds, sourdough* . . . 5
- AVOCADO TOAST *za'atar, toasted coconut, sourdough*5
- SMOKED FISH TOAST *labneh, capers, dill, sourdough*8
- LOCAL STRAWBERRY TOAST *rose labneh, pistachio, sourdough*7

COLD-PRESSED JUICE | 7 each

- GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger*
- MORNING GLORY *orange, pineapple, local honey, ginger, lavender*
- TURMERIC TANG *coconut water, pineapple, lime, cayenne pepper*
- CHARCOAL LEMONADE *lemon, agave, activated charcoal*

BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

- sourdough batard* / 5.00
- sourdough baguette* / 3.50
- summer olive boule* / 6.50
- malted grain* / 6.50
- sunflower flax* / 6.50
- pan de cristal* / 5.00
- english muffins* / 3 for 5.00
- pita* / 3 for 5.00



PASTRIES

SWEET

- croissant* / 3.00
 - chocolate croissant* / 3.50
 - pistachio rose croissant* / 3.50
 - ham & cheese croissant* / 3.50
 - seasonal pocket danish* / 3.50
 - banana bread* / 3.00
 - meyer lemon donut* / 3.00
 - cardamom coffee roll* / 3.00
- SAVORY
- leek & goat cheese quiche* / 3.75
 - mortadella & muenster brioche pocket* / 4.00
 - spinach, mushroom & parmesan puff tartlet* / 4.00

PASTRIES

TO SHARE

- croissant monkey bread* / 5.00

SWEETS & COOKIES

- sea-salt chocolate chip cookie* / 1.50
- phatty cake* / 2.00

ICE CREAM SANDWICHES

CHOCO TACO *yuzu, chocolate shell, shaved coconut* / 6

ICE CREAM DRUMSTICK *waffle ice cream, caramelized white chocolate, waffle bits* / 6

COFFEE & TEA

CHOICE OF STUMPTOWN OR BLACK TAP ESPRESSO

- | | |
|--|---|
| DRIP OR AMERICANO3.00 | MOCHA4.75 |
| COLD BREW3.50 | DIRTY CHAI LATTE4.75 |
| ESPRESSO2.75 | HONEY LAVENDER ICED LATTE 5.00 |
| CORTADO3.50 | ESPRESSO TONIC4.50 |
| CAPPUCINO4.00 | HOT TEA2.50 |
| LATTE4.50 | <i>green, red chai, ginger, earl grey, English breakfast, chamomile</i> |



PASTRIES

SWEET

- croissant* / 3.00
 - chocolate croissant* / 3.50
 - pistachio rose croissant* / 3.50
 - ham & cheese croissant* / 3.50
 - seasonal pocket danish* / 3.50
 - banana bread* / 3.00
 - meyer lemon donut* / 3.00
 - cardamom coffee roll* / 3.00
- SAVORY
- leek & goat cheese quiche* / 3.75
 - mortadella & muenster brioche pocket* / 4.00
 - spinach, mushroom & parmesan puff tartlet* / 4.00

PASTRIES

TO SHARE

- croissant monkey bread* / 5.00

SWEETS & COOKIES

- sea-salt chocolate chip cookie* / 1.50
- phatty cake* / 2.00

ICE CREAM SANDWICHES

CHOCO TACO *yuzu, chocolate shell, shaved coconut* / 6

ICE CREAM DRUMSTICK *waffle ice cream, caramelized white chocolate, waffle bits* / 6

COFFEE & TEA

CHOICE OF STUMPTOWN OR BLACK TAP ESPRESSO

- | | |
|--|---|
| DRIP OR AMERICANO3.00 | MOCHA4.75 |
| COLD BREW3.50 | DIRTY CHAI LATTE4.75 |
| ESPRESSO2.75 | HONEY LAVENDER ICED LATTE 5.00 |
| CORTADO3.50 | ESPRESSO TONIC4.50 |
| CAPPUCINO4.00 | HOT TEA2.50 |
| LATTE4.50 | <i>green, red chai, ginger, earl grey, English breakfast, chamomile</i> |

MEZZE *3 for 15 / 8 for 40 / all for 65 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

KOHLRABI "WALDORF" *apple, celery, yogurt, raisins, walnuts*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FRIES *house-made ketchup*

GRILLED SWEET POTATOES *tahini, fermented schug, potato cracklins*

BOWLS *ADD A MEZZE 3. / ADD GRILLED CHICKEN 7.*

LOCAL LETTUCES *avocado, orange, pickled carrot, roasted olive, lemon buttermilk vin 11*

KALE SALAD *legumes, honey roasted peanuts, herb dressing 11*

BROWN RICE BOWL *poached egg, seasonal vegetables, almond butter 12*

SANDWICHES *ADD A MEZZE 3.*

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche . . 12*

FALAFEL PITA *cabbage, green tahini, amba, hot sauce. 11*

SWEET POTATO SANDWICH *hawaij, lime yogurt, beet slaw, pistachios, pan de cristal 11*

I.F.C. *fried chicken thigh, tel aviv beige slaw, israeli relish, brioche. 13*

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal. . . . 13*

FRIED SOFT SHELL SANDWICH *root vegetable slaw, lemon aioli, hot sauce, pan de cristal 15*

BRAISED LAMB PITA *smoked labneh, cabbage, cucumber, pickled peppers. 14*

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche 15*

ICE CREAM SANDWICHES

CHOCO TACO *yuzu-coconut sherbet, chocolate, brown butter waffle shell 6*

ICE CREAM DRUMSTICK *waffle ice cream, caramelized white chocolate, waffle bits 6*

MEZZE PLATE

choice of three mezze, pita

14

GOLD-PRESSED JUICE

7 ea.

GARDEN PARTY

kale, spinach, cucumber, celery, green apple, lemon, ginger

TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

CHARCOAL LEMONADE

lemon, agave, activated charcoal

MORNING GLORY

orange, pineapple, local honey, ginger, lavender

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for 15 / 8 for 40 / all for 60 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FRIES *house-made ketchup*

GRILLED SWEET POTATOES *tahini, fermented schug, potato cracklins*

SANDWICHES *add a mezze to any sandwich \$3*

SAUSAGE, EGG & CHEESE *American, turmeric onion, hot sauce, tahini mayo, english muffin* . . . 11

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

SWEET POTATO *hawaij, lime yogurt, beet slaw, pistachios, pan de cristal* 11

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 15

PLATES *add a mezze to any plate \$3*

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapeño, tahini, pita* 12

MIDDLE EASTERN MIGAS *spicy scrambled eggs, pita strips, tahini, cilantro* 11

ASPARAGUS SOFT SCRAMBLE *toasted sourdough* 11

STUFFED FRENCH TOAST *chocolate tahini, whipped creme fraiche, toasted coconut, honey* 13

MORNING HUMMUS *poached egg, marinated chickpeas, pita* 10

BRAISED SHORT RIB *turmeric grains, radish, poached egg, short rib jus* 16

SIDES

AVOCADO TOAST *za'atar, coconut, sourdough* 5

LOCAL STRAWBERRY TOAST *rose labneh, pistachio, sourdough* 7

CHEDDAR GRITS *crispy country ham* 5

BACON 6

HOUSE-MADE
PASTRY BASKET
chef's choice of pastries
 9

COLD-PRESSED JUICE

GARDEN PARTY
*kale, spinach, cucumber,
 celery, apple, lemon, ginger*

CHARCOAL LEMONADE
*lemon, agave, activated
 charcoal*
(try it with mezcal! +5)

MORNING GLORY
*orange, pineapple, local
 honey, ginger, lavender*

TURMERIC TANG
*coconut water, pineapple,
 lime, cayenne pepper*

CHEF
Chelsey Conrad

Honest to GOODNESS

MEZZE *5 each / all for 50 (serves two)*

PICKLED VEGETABLES *seasonal selection*

BACON WRAPPED DATES *parmesan*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HUMMUS *tahini, schug, pita*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

GRILLED SWEET POTATOES *tahini, fermented schug, potato cracklins*

HOUSE-MADE BREAD <i>and something to dip it in</i>	5
WHIPPED FETA <i>fermented honey, black pepper, two pita</i>	8
LOCAL LETTUCES <i>avocado, orange, pickled carrot, roasted olive, lemon buttermilk</i>	11
KALE SALAD <i>legumes, honey roasted peanuts, herb dressing</i>	11
MUSHROOM TOAST <i>sourdough bread, roasted garlic, pecorino</i>	11
CRISPY SMOKED SWEET POTATOES <i>preserved lemon aioli, green harissa, pork rind crumble</i>	10
LAMB TARTARE* <i>smoked labneh, lemon olive relish, crispy sunchokes</i>	13
SQUASH PANCAKE <i>Jimmy Red cornmeal, smoked butter, spicy maple, pecans</i>	10
GRILLED ASPARAGUS <i>charred spring onion cream, za'atar, basil</i>	13
'FONDUE' <i>Anabasque cheese, toasted seeds, sourdough, squash bowl</i>	13
DUKKAH CRUSTED QUAIL <i>fava green & pistachio puree, preserved lemon, pickled onion, mint</i>	18
CHICKEN FRIED CAULIFLOWER STEAK <i>coconut gravy, hot sauce, pickles</i>	20
SQUID INK TAGLIATELLE <i>grilled shrimp, pilpelchuma, mint</i>	20
ARAK STEAMED CLAMS <i>kobocho squash, shiitake, schug, grilled baguette</i>	25
PAN SEARED FISH <i>sweet potato curry, rice, coconut, citrus</i>	26
CRISPY HALF CHICKEN <i>hawaii spice, chickpea stew, labneh, crispy shallots</i>	24
CHARCOAL GRILLED COULOTTE STEAK <i>mushrooms, potato beignets, muhammara</i>	28
KEBABS <i>choice of two skewers, Israeli salad, freekeh, tahini, pita</i>	30
CHOICE OF SHRIMP, VEGETABLE, CHICKEN OR LAMB (3 FOR 45, 4 FOR 60)	

FIRE YOUR FAVORITES

*a multi-course tasting
of the dishes we dig
right now*

25 / 35 / 45

CHEESE BOARD

*Farmhouse Curd
-
Campo
-
Saxapahaw Blue*

15

CHEF

Chelsey Conrad

Honest to **GOODNESS**



DESSERTS

CRACKLY CARAMEL CHOCOLATE PUDDING

marcona almond crumble, meyer lemon sherbet
9

MILK JAM CHEESECAKE

*benne butter crunch, strawberry meringue
strawberry-rhubarb sorbet*
8.5

YUZU POSSET

strawberries, mint, pistachio-tahini shortbread
7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

CHEESE BOARD

Farmhouse Curd, Campo, Saxapahaw Blue
15



DESSERTS

CRACKLY CARAMEL CHOCOLATE PUDDING

marcona almond crumble, meyer lemon sherbet
9

MILK JAM CHEESECAKE

*benne butter crunch, strawberry meringue
strawberry-rhubarb sorbet*
8.5

YUZU POSSET

strawberries, mint, pistachio-tahini shortbread
7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

CHEESE BOARD

Farmhouse Curd, Campo, Saxapahaw Blue
15

WINE BY THE GLASS

SPARKLING

ADAMI GARBÈL PROSECCO BRUT | GLERA | TREVISO | NV 11
tart, crisp fruit, yellow apple, white melon, lengthy finish

SPARKLING ROSÉ

LOUIS DE GRENELLE | CABERNET FRANC | SAUMUR | NV 12
sustainable, fresh fruit, bright, crisp

LIVIO SASSETTI | MERLOT BLEND | MONTALCINO | NV 13
vibrant strawberry, cherry blossom, soft & refreshing acidity

ROSÉ

FRANÇOIS MILLET | PINOT NOIR | SANCERRE | 2016 13
dry, crisp, red fruit, balanced acidity

VILLA WOLF | PINOT NOIR | RHINE RIVER VALLEY | 2017 10
bright, refreshing, red berries, clean, zippy finish

BANSHEE | GRENACHE BLEND | MENDOCINO COUNTY | 2017 12
plum, red fruits, peaches, creamy, medium acidity

WHITE

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2016 . 12
fresh, zesty acidity, light, mineral driven, stone fruits

VINCENT GIRARDIN | CHARDONNAY | BURGUNDY | RULLY | 2011 .. 13
fresh lemon, chalky soils, 55 year old vines, elderflower

ELIZABETH SPENCER | SAUVIGNON BLANC | MENDOCINIO | 2016. . 10
vibrant, lemon-lime, tropical fruits, long & refreshing finish

MONTENIDOLI | VERNACCIA | SAN GIMIGNANO | 2014 10
rich, round, luscious, almonds, hay, cheese rind, dry finish

CHAPOUTIER 'LA CIBOISE' | PROVENCE BLEND | LUBERON | 2014... 8
fresh, exotic fruit, creamy, lemon, yellow apple, white peach

RED

INNOCENT BYSTANDER | PINOT NOIR | NEW ZEALAND | 2014.....13
velvety dark fruits, cranberry, earthy, savory tannin

CABURNIO | CABERNET SAUVIGNON, MERLOT | 201313
light red fruit, medium tannin, fresh acidity

TERRAZZE 'CIRNECO' | NERELLO MASCALESE | SICILY | 2010. 12
leather, dried herbs, cinnamon, clove, firm tannins

VALDEMAR INSPIRACIÓN | TEMPRANILLO | RIOJA | 2010 8
black cherry, licorice, bright acid, hint of spice, medium body

LA GRANGE | GRENACHE BLEND | LANGEUDOC | 2013 10
deep, dark fruit, firm tannins, pepper and leather finish

**all wines are available by the bottle*

COCKTAILS

DERBY ITALIANO 12
Virgil Kaine Robber Barren Rye, lime, ginger, chinotto soda

SOUTHERN SUNSET 11
Cathead Vodka, cherries, lemon, sparkling rosé

CUCUMBER RUMARETTO 12
Striped Pig Rum, Gozio Amaretto, lemon, cucumber strips

GREEN GODDESS 12
Corralejo Reposado Tequila, Green Chartreuse, lime, chamomile

LAMBRETTA 12
Hat-Trick Gin, Solerno, Aperol, grapefruit

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

URBITARTE | BASQUE, SPAIN | 2015 7/25
sour apple, tart, earthy barnyard, white flowers

FOGGY RIDGE | VIRGINIA MOUNTAINS 20
First Fruit Apple Cider | 7% | 750ml

SHIP'S WHEEL CIDER | CHARLESTON, SC 6
Original semi-dry & not too sweet | 5.5

WESTBROOK | MOUNT PLEASANT, SC 6
Gose 4% | White Thai 5% | IPA 6.8%

REVELRY | CHARLESTON, SC 6
Gullah Cream Ale 5% | Poke The Bear Pale Ale 5.5%

OFF COLOR | CHICAGO, IL 6
Tooth & Claw Dry Hopped Lager | 5%

VICTORY | DOWNINGTON, PA 6
Summer Love Ale | 5.2%

BELL'S | COMSTOCK, MI 6
American Amber Ale | 5.8%

LEFT HAND | LONGMONT, CO 6
Milk Stout | 6%

REVELRY | CHARLESTON, SC 6/8
Lefty Loosey IPA 7% | Midnight Stout 5.5% (16oz)

BENFORD | LANCASTER, SC 8
The Problem Solver Imperial IPA | 11.5%

EVIL TWIN | STRATFORD, CT 10
Imperial Biscotti Break | 11.5% | 16oz

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

AIDURA | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2014
crisp, dry, salty minerality, melon, pear

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2016
tangy, fresh, chalky soils, white flowers, crisp acidity

ROSÉ

DOMAINE VETRICCIE | GRENACHE BLEND | CORSICA | 2017
fresh, strawberries, pink limestone and clay soil

RED

CHÂTEAU OUPIA 'LES HÉRÉTIQUES' | CARIGNAN | MINERVOIS | 2016
ripe raspberries & blueberries, medium tannin, hint of acid

ISAAC FERNANDEZ 'ACENTOR' | GARNACHA | CALATAYUD | 2015
fresh blueberry, vanilla, medium bodied, soft tannin

CHÂTEAU PERRAY JOUANNET | CABERNET FRANC | ANJOU | 2014
ripe cherry, licorice, herbaceous, savory, medium tannin

\$45 BOTTLES

SPARKLING

LOUDINOT | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV
fresh, creamy, firm mineral structure, apples

SZIGETI | PINOT NOIR | AUSTRIA | 2015
fresh, strawberries, red cherry, lively acidity

AKAKIES | XINOMAVRO | GREECE | 2016
wild strawberry, cherry, ruby tomato, hearty, perky acidity

WHITE

REGO DO SOL | ALBARIÑO | RIAS BAIXAS | 2016
family estate, white peaches, fresh, salty minerality

PICHLER-KRUTZLER | GRÜNER VELTLINER | OSTERREICH | 2016
citrus & mineral driven, white pepper, green herbs

MADAI | GODELLO | BIERZO | 2016
fresh, full bodied, light viscosity, mandarin oranges

MATTHIASSEN | CHARDONNAY | NAPA VALLEY, CA | 2015
yellow apple & peach, melon, hint of minerality

ALBERT MANN | PINOT BLANC | ALSACE | 2016
fruity, white flowers, peaches, apple, creamy

GOLAN HEIGHTS 'GIGAL' | REISLING | GALILEE | 2014
off dry, white peach, mint, lemon grass, medium body

RED

HERVÉ VILLEMADÉ 'CHEVERNY' | GAMAY & PINOT NOIR | LOIRE | 2016
fresh, bright acid, juicy fruit, dry earth, soft tannin

PASQUALE PELISSERO | DOLCETTO | PIEDMONT | 2014
tart currants, cedar, spice, with grippy finish

MONTENIDOLI | SANGIOVESE | CHIANTI COLLI SENESI | 2015
spicy red fruit, savory, balanced acid, historic hillside town

GOLAN HEIGHTS 'MT. HERMON RED' | CABERNET BLEND | GALILEE | 2016
mediterranean herbs, chocolate, orange zest, vibrant tannin

PITHOS COS | NERO D'AVOLA & FRAPPATO | SICILY | 2013
meaty & cherry on the nose, spice & earth on the palate

CHÂTEAU DU MAYNE | CABERNET SAUVIGNON | BORDEAUX | 2014
ripe, full fruit berries, plum, round tannin, spicy finish

BROADSIDE 'PROPRIETARY RED' | MERLOT BLEND | PASO ROBLES | 2014
ripe berries, plum, vanilla, baking spices, medium tannin

PRIMITIVO QUILES | MONASTRELL | ALICANTE | 2014
golden raisins, ripe black fruit, black pepper, dark tannin

\$60 BOTTLES

ROSÉ

LA BASTIDE BLANCHE | BANDOL | MOURVÈDRE BLEND | 2016
stone fruits, clove, floral & spice, refreshing

WHITE

ITSAS MENDI | REISLING & CHARDONNAY | TXAKOLINA | 2014
northern Spain, mineral driven, zesty acid, slight sparkle

PAX | BUDDHA'S DHARMA | CHENIN BLANC | MENDOCINO COUNTY | 2015
dry, yet creamy, apricot, beeswax, white pepper, slight tannin

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013
bright, clean, natural wine made from a low yielding grape

OIKONOMOY | SITIA | CRETE | 2012
dry, richly aromatic, vivacious orchard fruits

RED

DOMAINE DE LA PINTÉ | POULSARD | 2015
light, tart fruit, liquorice, currents, hibiscus, touch of funk

JULIEN SUNIER | GAMAY | MORGON | 2016
natural wine, light, smooth tannins, lengthy finish

REGIS BOUVIER | PINOT NOIR | MARSANNAY | 2012
black cherries, currants, violets, silky texture, 50yr old vines

ELIAN DA ROS | ABOURIOU | BORDEAUX | 2015
elegant, ripe blueberries, soft tannin, indigenous grape

YANN CHAVE | SYRAH | COZES-HERMITAGE | SYRAH | 2015
meaty, floral, herbaceous, fresh black fruit

MONTE REAL | 'GRAN RESERVA' | RIOJA | TEMPRANILLO | 2007
black currant, leather, spice, cigar smoke, vanilla

HIGH VALLEY 'TWO ANGELS' | PETITE SIRAH | NAPA, CA | 2009
ripe, juicy blueberries, toasted oak, rich, silky tannin

\$90 BOTTLES

SPARKLING

A.R. LENOBLE | ROSÉ | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV
strawberry & peach, Grand & Premier Cru vineyards

LE MESNIL | CHARDONNAY | GRAND CRU | CHAMPAGNE | NV
fresh, bready, lemony nose, light, balanced complexity

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013
100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

RAYMOND DUPONT-FAHN | CHARDONNAY | BURGUNDY | 2013
delicious & complex white Burgundy, vines planted in 1975

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012
intensely aromatic, apricot jam, white peach, honeysuckle

RED

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014
fresh, light bodied, earthy, Basque like minerality

MONTENIDOLI 'SONO' | SANGIOVESE | SAN GIMIGNANO | 2007
female winemaker, hand harvested, 'Sono' - I am what I am

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014
whole cluster pinot from 6 vineyards, pomegranate, strawberry, white flowers, earthy, sweet tannin

CASTELLARE | 'SODI DI S. NICCOLO' | SANGIOVESE | CHIANTI | 2010
elegant, vanilla, cedar, leather, fine tannin, full bodied

LEVET CÔTE-RÔTIE | SYRAH | NORTHERN RHONE | 2008
balanced, finesse, powerful, rich, inky, robust tannins

\$120 BOTTLES

WHITE

MAGNUM OF GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

RED

MAGNUM OF TRAVAGLINI | NEBBIOLO | GATTINARA | 2011
cherry, raspberry & spice, full bodied, medium tannin

DOMAINE THIERRY MORTET | PINOT NOIR | GEVREY-CHAMBERTIN | 2015
elegant & earthy, fresh berries, vibrant