



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.50*
- coffee cake / 3.00*
- banana bread / 3.00*
- seasonal donut / 3.00*
- cinnamon roll / 3.00*
- chocolate truffle cake / 3.00*
- seasonal scone / 3.00*
- chocolate tahini babka / 3.00*

SWEETS & COOKIES

- sea-salt chocolate chip cookie / 1.50*
- chocolate crinkle cookie/ 2.00*

SAVORY

- mushroom & parmesan cheese quiche / 3.75*
- savory brioche pocket / 4.00*
- ham & cheese croissant / 3.50*

ICE CREAM

SCOOPS *ask your server about housemade daily flavors / 4*

COFFEE & TEA

LOCALLY ROASTED SPRINGBOK ESPRESSO

- | | |
|---------------------------------------|---|
| <i>DRIP OR AMERICANO 3.00</i> | <i>LONDON FOG 5.00</i> |
| <i>ICED COFFEE 3.50</i> | <i>MOCHA 4.75</i> |
| <i>ESPRESSO 2.75</i> | <i>DIRTY CHAI LATTE 4.75</i> |
| <i>CAPPUCCINO 4.00</i> | <i>ESPRESSO TONIC 4.50</i> |
| <i>LATTE 4.50</i> | <i>HOT TEA 2.50</i> |
| <i>HONEY LAVENDER ICED LATTE 5.00</i> | <i>green, red chai, ginger, earl grey, English breakfast, chamomile, peppermint</i> |



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.50*
- coffee cake / 3.00*
- banana bread / 3.00*
- seasonal donut / 3.00*
- cinnamon roll / 3.00*
- chocolate truffle cake / 3.00*
- seasonal scone / 3.00*
- chocolate tahini babka / 3.00*

SWEETS & COOKIES

- sea-salt chocolate chip cookie / 1.50*
- chocolate crinkle cookie/ 2.00*

SAVORY

- mushroom & parmesan cheese quiche / 3.75*
- savory brioche pocket / 4.00*
- ham & cheese croissant / 3.50*

ICE CREAM

SCOOPS *ask your server about housemade daily flavors / 4*

COFFEE & TEA

LOCALLY ROASTED SPRINGBOK ESPRESSO

- | | |
|---------------------------------------|---|
| <i>DRIP OR AMERICANO 3.00</i> | <i>LONDON FOG 5.00</i> |
| <i>ICED COFFEE 3.50</i> | <i>MOCHA 4.75</i> |
| <i>ESPRESSO 2.75</i> | <i>DIRTY CHAI LATTE 4.75</i> |
| <i>CAPPUCCINO 4.00</i> | <i>ESPRESSO TONIC 4.50</i> |
| <i>LATTE 4.50</i> | <i>HOT TEA 2.50</i> |
| <i>HONEY LAVENDER ICED LATTE 5.00</i> | <i>green, red chai, ginger, earl grey, English breakfast, chamomile, peppermint</i> |

BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

sourdough batard / 5.00
sourdough baguette / 3.50
summer olive boule / 6.50
wheat sourdough / 6.50
sunflower flax / 6.50
english muffins / 3 for 5.00
pita / 3 for 5.00

BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

sourdough batard / 5.00
sourdough baguette / 3.50
summer olive boule / 6.50
wheat sourdough / 6.50
sunflower flax / 6.50
english muffins / 3 for 5.00
pita / 3 for 5.00

MARKETS

PICK UP OUR BREADS, PASTRIES & SWEETS AT THESE LOCAL MARKETS

PACIFIC BOX & GRATE FARMER'S MARKET

Saturdays / 9am - 1pm / Workshop, 1503 King Street, Charleston SC

SUNDAY BRUNCH FARMER'S MARKET

Sundays / 11am - 3pm / 1977 Maybank Highway, Charleston SC

FOLLY BEACH FARMER'S MARKET

Mondays / 4pm - 8pm / Folly River Park Center Street, Folly Beach SC

THE DAILY

Open Daily / 7am - 5pm / 652 King Street, Charleston SC

VEGGIE BIN

Open Daily / 96 Spring Street, Charleston SC

MARKETS

PICK UP OUR BREADS, PASTRIES & SWEETS AT THESE LOCAL MARKETS

PACIFIC BOX & GRATE FARMER'S MARKET

Saturdays / 9am - 1pm / Workshop, 1503 King Street, Charleston SC

SUNDAY BRUNCH FARMER'S MARKET

Sundays / 11am - 3pm / 1977 Maybank Highway, Charleston SC

FOLLY BEACH FARMER'S MARKET

Mondays / 4pm - 8pm / Folly River Park Center Street, Folly Beach SC

THE DAILY

Open Daily / 7am - 5pm / 652 King Street, Charleston SC

VEGGIE BIN

Open Daily / 96 Spring Street, Charleston SC

MEZZE *\$5 each / 3 for \$14 / all for \$40 (includes spreads)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, dill salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *brioche crumble, labneh, pomegranate molasses*

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

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

FRIES *house-made ketchup*

SPREADS SERVED WITH TWO PITA

HUMMUS *tahini, schug* 8

WHIPPED FETA *fermented honey, cracked black pepper* 8

SALADS ADD GRILLED CHICKEN +\$5

LOCAL LETTUCES *strawberry, almonds, squash, mint, lemon buttermilk vinaigrette* 11

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

SANDWICHES SERVED WITH SMALL GREENS SALAD

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

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles* 12

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

BRAISED LAMB PITA *smoked labneh, cabbage, cucumber, pickled peppers* 13

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 13

SHRIMP ROLL *preserved lemon aioli, celery, fennel frond, pickled onion, brioche* 14

**Ask your server
about our fresh
baked bread and
pastries!**

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

Michael Zentner

Honest to GOODNESS

MEZZE \$5 each / 3 for \$14 / all for \$45 (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*

CHARRED CORN *labneh, basil oil*

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

FRIES *house-made ketchup*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

SANDWICHES

SUSAGE, 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

SUMMER SQUASH *tomato mostarda, grilled halloumi, tarragon aioli, basil, pan de cristal* . . . 11

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

SHRIMP ROLL *preserved lemon aioli, celery, fennel frond, pickled onion, brioche hoagie* 16

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 13

PLATES

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 11

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

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

STUFFED FRENCH TOAST *cream cheese filling, whipped cream, strawberries* 13

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

BRAISED SHORT RIB *grits, charred swiss chard, poached egg* 17

SIDES

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

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

Michael Zentner

Honest to GOODNESS

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

HOUSE-MADE PICKLE PLATE *pickled vegetables*
HUMMUS *tahini, schug, pita*
BACON WRAPPED DATES *parmesan*
SPICY CARROTS *yogurt, salsa verde, crispy grains*
LOCAL BEETS *avocado green goddess, walnut gremolata, feta*
FALAFEL *baba ghanoush*
CHARRED CORN *labneh, basil oil*
GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*
WHIPPED FETA *fermented honey, black pepper, two pita* 8

SEARED PEACHES *roasted shishito peppers, olive oil jam, country ham, cardamom* 8

LOCAL LETTUCES *sugar plum, almonds, squash, mint, lemon buttermilk vinaigrette* 11

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

GRILLED SQUASH *muhammara, halloumi, capers* 10

LAMB TARTARE* *smoked labneh, lemon olive relish, crispy sunchokes* 13

ROASTED CHANTRELLES *brown butter, Jerusalem artichoke hummus, crispy shallots* 15

SHISHITOS *saffron labneh, roasted red pepper chimichurri, benne* 10

CURRY DUSTED FISH *peach, green beans, farro puree* 15

SPRING CAVATELLI *green peas, squash, harissa, crispy olives, Storey Farms egg yolk* 16

STEAMED CLAMS *spring leeks, lemon chile butter, grilled baguette* 21

PAN SEARED FISH *pea & fennel puree, snap peas, herb pistou, crispy leeks* 24

CRISPY HALF CHICKEN *garlic cream, tomato & lentil stew, eggplant, saffron* 24

CHARCOAL GRILLED STEAK *french fingerlings, tomato, crispy onion, bordelaise* 28

KEBABS *choice of two skewers, Israeli salad, freekeh, tahini, pita* 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*
45
CHEESE BOARD
Prairie Breeze

-

Cottonseed

-

Bellamy Blue
15
CHEF
Michael Zentner
Honest to GOODNESS



DESSERTS

CHOCOLATE TRUFFLE CAKE

milk chocolate ice cream, whiskey caramel

8

PEACH TARTLETTE

frangipane, candied almonds, chantilly cream

8

BUTTERMILK PANNA COTTA

summer berries, lemon-thyme shortbread

8

ASSORTED ICE CREAM & SORBETS

seasonal daily variety

4

CHEESE BOARD

Prairie Breeze, Cottonseed, Bellamy Blue

15



DESSERTS

CHOCOLATE TRUFFLE CAKE

milk chocolate ice cream, whiskey caramel

8

PEACH TARTLETTE

frangipane, candied almonds, chantilly cream

8

BUTTERMILK PANNA COTTA

summer berries, lemon-thyme shortbread

8

ASSORTED ICE CREAM & SORBETS

seasonal daily variety

4

CHEESE BOARD

Prairie Breeze, Cottonseed, Bellamy Blue

15





COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
honey lavender iced latte / 5
—
assorted teas / 2.50
green, red chai, chamomile, ginger, earl grey

AFTER DINNER DRINKS

Charleston Madeira / 9
Ferreira 20yr Tawny Port / 13
Gozio Amaretto / 9
Kahlua / 8
Amarula / 9
Bailey's Irish Cream / 8
Fernet Branca / 4

Amaro Meletti / 8
Amaro Lucano / 9

Russell's Reserve Bourbon / 13
Wathen's Single Barrel Bourbon / 13
Greenspot Irish Whiskey / 14
Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15



COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
honey lavender iced latte / 5
—
assorted teas / 2.50
green, red chai, chamomile, ginger, earl grey

AFTER DINNER DRINKS

Charleston Madeira / 9
Ferreira 20yr Tawny Port / 13
Gozio Amaretto / 9
Kahlua / 8
Amarula / 9
Bailey's Irish Cream / 8
Fernet Branca / 4

Amaro Meletti / 8
Amaro Lucano / 9

Russell's Reserve Bourbon / 13
Wathen's Single Barrel Bourbon / 13
Greenspot Irish Whiskey / 14
Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15

WINE BY THE GLASS

SPARKLING

MESTRES 1312 | XAREL-LO BLEND | CAVA | BARCELONA | NV 11
white flowers, stone fruits, lemon peel, medium acid

SPARKLING ROSÉ

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

MIRCO MARIOTTI 'SÉT E MÉZ' | FORTANA | EMILIA-ROMAGNA | NV. .14
natural, unfiltered, under-ripe strawberry, refreshing acidity

ROSÉ

DOMAINE VETRICCIE | GRENACHE BLEND | CORSICA | 2017 8
fresh, strawberries, pink limestone and clay soil

CHALK HILL | PINOT NOIR | SONOMA COAST | 2016 10
rich, crisp acidity, strawberry, melon, rose petal

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

WHITE

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

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 12
pink hue, strawberries, mild acid

OLIANAS | VERMENTINO | SARDEGNA | 2016 11
vibrant, lemon-lime, tropical fruits, long & refreshing finish

DOMAINE JEAN TOUZOT | CHARDONNAY | BURGUNDY | 2016 13
citrus, apple, pear, vanilla

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

RED

KING & CANNON | PINOT NOIR | WILLAMETTE | 2016 12
soft bramble berries, soft tannins, vanilla finish

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2013 13
light red fruit, medium tannin, fresh acidity

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

LAPIERRE | GAMAY | BURGUNDY | 2016 10
natural wine, bright, ripe cherry, balanced acidity

**all wines are available by the bottle*

COCKTAILS

DIZZY FLAMINGO 12
Hat Trick Gin, Campari, Luxardo, lemon, sparkling wine

SICILIAN FIRING SQUAD 12
Solerno, Vida Mezcal, Lime, Grenadine

THE STUMBLING MONK 12
Hat Trick Gin, Green Chartreuse, lime

HARISSA VERDE 12
El Jimador Blanco Tequila, green harissa, lime

IN THE PINK 12
Mellow Corn Whiskey, peach puree, lemon, Aperol, basil

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

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

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

WÖLFFER | LONG ISLAND, NY 8
No. 139 Dry Rosé Cider 6.9%

SIXPOINT | BROOKLYN, NY 6
The Crisp Pilsz 5.4%

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

FREEHOUSE | GREEN DOOR IPA | NORTH CHARLESTON, SC 6
Organic IPA 6.2%

ANDERSON VALLEY | BOONVILLE, CA 6
Briney Melon Gose 4.2%

REVELRY | CHARLESTON, SC 6
*Hotel Rendevous Bavarian Style Wheat 5% |
 Poke the Bear American Pale Ale 5.5%*

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

LEFT HAND | LONGMONT, CO 6
Milk Stout 6%

EVIL TWIN | STRATFORD, CT 6
Modern IPA 6%

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2017
tangy, fresh, chalky soils, white flowers, crisp acidity

CHÂTEAU L'OISELINIÈRE | MELON DE BOURGOGNE | MUSCADET | 2015
grapefruit, lemon peel, bitter citrus, exotic fruit, floral

BORGO M | FRIULANO | FRIULI GRAVE | 2014
fresh, medium bodied, citrus, subtle minerality

ROSÉ

CHALK HILL | PINOT NOIR | SONOMA COAST | 2016
rich, crisp acidity, strawberry, melon, rose petal

RED

MAS SORRER | TEMPRANILLO | CARIÑENA | 2014
dry fruit, leathery, earthy, soft tannin

CLOS MAZURIQUE | CABERNET FRANC | SAUMUR | 2016
ripe cherry, licorice, herbaceous, savory, medium tannin

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

\$45 BOTTLES

SPARKLING ROSÉ

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

FORTY OUNCE | MELON DE BOURGOGNE | MUSCADET | 2016
bright acidity, citrus, touch of salinity

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016
fresh juice, nutmeg, balanced weight and acidity

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

MICHEL BRIDAY | CHARDONNAY | BURGUNDY | 2012
golden apple, pear, vanilla, toasty

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

ROSÉ

SEROL | GAMAY | LOIRE VALLEY | 2017
light and fruity with a clean finish, medium acid

RED

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

AVERAEN | PINOT NOIR | WILLAMETTE VALLEY | 2016
soft tannin, ripe raspberry, slight minerality, vanilla

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

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

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

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

\$60 BOTTLES

SPARKLING

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

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

ROSÉ

JOLIE LAIDE | VALDIGUIÉ | MENDOCINO COUNTY | 2017
bright, bitter orange & grapefruit, fennel, balanced acid

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

RED

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

DE RESTIA | TEMPRANILLO | RIBERA DEL DUERO | 2009
stewed fruit, tannin, leather, spicy finish

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

\$90 BOTTLES

SPARKLING ROSÉ

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

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

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

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

\$120 BOTTLES

WHITE

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

RED

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