

BREAKFAST



**COLD-PRESSED JUICE**

GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger* . . . . . 7

MORNING GLORY *orange, pineapple, local honey, ginger, lavender* . . . . . 7

TURMERIC TANG *coconut water, pineapple, lime, cayenne pepper* . . . . . 7

CHARCOAL LEMONADE *lemon, agave, activated charcoal* . . . . . 7

**TOASTS**

PB&J *pecan butter, peach jam, candied pecans, seven seed* . . . . . 6

AVOCADO TOAST *za'atar, coconut oil, sourdough* . . . . . 8

SMOKED SALMON *labneh, red pepper chutney, sourdough* . . . . . 12

**MAINS**

GREEK YOGURT *house-made granola, seasonal fruit, vanilla yogurt* . . . . . 8

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

STOREY FARMS OMELET *Anabasque, mushrooms, chives, tomato salad* . . . . . 11

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

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba* . . . . . 12

**SIDES**

*two eggs* . . . . . 4

*cheesy grits* . . . . . 4

*seven seed toast* . . . . . 4

*crispy potatoes* . . . . . 5

*bacon* . . . . . 6

**TODAY'S PASTRIES**

- croissant*
- chocolate croissant*
- strawberry chocolate-peanut croissant*
- ham & cheese croissant*
- seasonal pocket danish*
- Benton's bacon quiche*
- banana bread*
- cinnamon roll*
- count choklava*
- sea-salt chocolate chip cookie*
- everything cookie*
- chocolate brownie (GF)*

**COFFEE & TEA**

- drip* / 3
- espresso* / 2.75
- espresso up* / 3.25
- macchiato* / 3
- americano* / 3
- cortado* / 3.50
- cold brew* / 3.50
- cappuccino* / 4
- latte* / 4.50
- tahini mocha* / 4.75
- iced tahini mocha* / 4.75
- dirty chai latte* / 4.75
- espresso tonic* / 4.50
- london fog* / 5
- honey lavender iced latte* / 5
- 
- assorted teas* / 2.50
- green, English breakfast, red chai, chamomile, ginger, earl grey*

**CHEF**

*Chelsey Conrad*

**Honest to GOODNESS**

## 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*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

WATERMELON *urfa chile, Esmontonian*

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

FALAFEL *baba ghanoush*

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

SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*

EGGPLANT & OLIVES *green tahini, grilled lemon*

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

SMOKED MUSHROOM "B.L.T" *roasted garlic tahini, lettuce, heirloom tomato, seven seed . . . . .* 12

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba. . . . .* 12

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

CLASSIC B.L.T. *Neuske's bacon, lettuce, heirloom tomato, miso mayo, brioche . . . . .* 13

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

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

## PLATES

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

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapenō, tahini, pita. . . . .* 12

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

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

STUFFED FRENCH TOAST *peaches, whipped crème fraîche, maple . . . . .* 13

## SIDES

GREEK YOGURT *house-made granola, seasonal fruit, vanilla yogurt . . . . .* 10

AVOCADO TOAST . . . . . 8

CHEESY GRITS . . . . . 4

BACON . . . . . 6

### HOUSE-MADE

## PASTRY BASKET

*chef's choice of pastries*

9

## COLD-PRESSED JUICE

### GARDEN PARTY

*kale, spinach, cucumber, celery, 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*

7

### CHEF

*Chelsey Conrad*

## Honest to GOODNESS

## 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*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

WATERMELON *urfa chile, Esmontonian*

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

FALAFEL *baba ghanoush*

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

SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*

EGGPLANT & OLIVES *green tahini, grilled lemon*

FRIES *house-made ketchup*

## SANDWICHES

*add a mezza to any sandwich \$3*

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba. . . . .* 12

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

CLASSIC B.L.T. *Neuske's bacon, lettuce, heirloom tomato, miso mayo, brioche . . . . .* 13

SMOKED MUSHROOM "B.L.T." *roasted garlic tahini, lettuce, heirloom tomato, seven seed . . . . .* 12

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

I.F.C. *Israeli fried chicken, schug, tahini slaw, pickles, brioche . . . . .* 13

## SALADS

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

TOMATO & MELON *whipped feta, preserved lemon, cilantro . . . . .* 12

PICKLED SHRIMP SALAD *cabbage, peaches, basil . . . . .* 15

TUNA CONFIT *snap beans, potatoes, heirloom tomato, olives, egg, dijon vinaigrette . . . . .* 17

## ICE CREAM SANDWICHES

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

STRAWBERRY SHORTCAKE *sugar cookie, crème fraîche ice cream, strawberry sorbet. . . . .* 6

## MEZZE PLATE

*choice of three mezza, pita*

14

## COLD-PRESSED JUICE

### GARDEN PARTY

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

7

### MORNING GLORY

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

7

### TURMERIC TANG

*coconut water, pineapple,  
lime, cayenne pepper*

7

### CHARCOAL LEMONADE

*lemon, agave, activated  
charcoal*

7

## 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*

ENGLISH PEAS *Calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

WATERMELON *urfa chile, Esmontonian*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

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

FALAFEL *baba ghanoush*

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

SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*

EGGPLANT & OLIVES *green tahini, grilled lemon*

## EGGPLANT EXTRAVAGANZA *all for \$40*

EGGPLANT & OLIVES *green tahini, grilled lemon* . . . . . 5.5

SWEET & SOUR EGGPLANT *hibiscus, labneh, cilantro* . . . . . 8

ROASTED EGGPLANT *tempura lemon, crispy chickpeas, green tahini* . . . . . 9

EGGPLANT MOUSSAKA *maitake, tomato ragu, freekeh, dill bechamel* . . . . . 12

SABICH PITA *eggplant, potato, hard boiled egg, cabbage, amba, tahini* . . . . . 12

SHISHITOS *country ham, Chinese five spice, sungold tomatoes* . . . . . 10

CHANTERELLES *garlic, preserved lemon, herbs* . . . . . 10

LAMB STUFFED PEPPER *salsa cruda, Pecora Nocciola* . . . . . 12

ENGLISH PEA PANCAKE *pickled shrimp salad, lime crème fraîche, mint* . . . . . 11

TOMATO & MELON SALAD *whipped feta, preserved lemon, cilantro* . . . . . 12

CRISPY SWEET POTATOES *ancho chili sauce, peanut brittle, cotija, lime* . . . . . 12

LAMB TARTARE *smoked labneh, lemon olive relish, crispy sunchoke\** . . . . . 13

GRILLED QUAIL *braised zipper peas, tempura okra, peach harissa glaze* . . . . . 16

GNOCCCHI *stewed heirloom tomatoes, basil pesto, parmesan* . . . . . 19

CRISPY HALF CHICKEN *shawarma spices, smoked potatoes, almond-mint chutney* . . . . . 24

PAN SEARED FISH *Charleston brown rice, kalamata, golden raisin salsa, harissa* . . . . . 26

GRILLED SKIRT STEAK *chermoula, smashed cucumber salad* . . . . . 28

## BREAK BREAD

*a thoughtful loaf from  
the B&B bakery*

5

## KEBAB PLATTER

*choice of shrimp, lamb,  
chicken, or vegetable*

*Israeli salad, freekeh,  
tahini, pita*

*2 for 30 / all for 55*

## CHEESE BOARD

*Hunkadora (NC)  
Anabasque (WI)  
Coppinger (TN)*

15

## CHEF

*Chelsey Conrad*

*Honest to* **GOODNESS**



# DESSERTS

## MILK CHOCOLATE CREMEUX

*spicy tamarind caramel, cherries, cocoa nibs, crispy bits, cherry sorbet*

10

## ICE CREAM & SORBET

*two scoops of your choice:*

*pluot sorbet / blackberry sorbet*

*tahini ice cream / coconut ice cream*

5

## GOAT CHEESECAKE

*blueberries, honey brittle, peach sorbet, fennel*

9

## BUTTERMILK TRES LECHES

*blackberries, milk jam, pluot sorbet, candied almonds*

8

## CHOCO TACO

*yuzu, chocolate shell, shaved coconut*

6

## PHATTY CAKES

*spicy ginger cookies, vanilla mascarpone*

6

## CHEESE BOARD

*Hunkadora (NC)*

*Anabasque (WI)*

*Coppinger (TN)*

15



# DESSERTS

## MILK CHOCOLATE CREMEUX

*spicy tamarind caramel, cherries, cocoa nibs, crispy bits, cherry sorbet*

10

## ICE CREAM & SORBET

*two scoops of your choice:*

*pluot sorbet / blackberry sorbet*

*tahini ice cream / coconut ice cream*

5

## GOAT CHEESECAKE

*blueberries, honey brittle, peach sorbet, fennel*

9

## BUTTERMILK TRES LECHES

*blackberries, milk jam, pluot sorbet, candied almonds*

8

## CHOCO TACO

*yuzu, chocolate shell, shaved coconut*

6

## PHATTY CAKES

*spicy ginger cookies, vanilla mascarpone*

6

## CHEESE BOARD

*Hunkadora (NC)*

*Anabasque (WI)*

*Coppinger (TN)*

15




 SUMMER  
OF  
ROSÉ

## WINE BY THE GLASS

**FRENCH ROSÉ WINE FLIGHT** ..... 15

*sample three of our favorite French rosés*

## SPARKLING ROSÉ

**CASTELLROIG CAVA ROSAT | TREPAT | PENEDES | 2016** ..... 13

*sustainable, strawberries, rhubarb, crisp finish*
**RAVENTÒS | BLANC DI NUT | MONASTRELL | REGGIANO | 2015** .... 13

*juicy, red berries, silky, wal nut, fresh acidity & tannin*

## ROSÉ

**KOBAL | PINOT GRIGIO | SLOVENIA | 2016** ..... 13

*ripe pears, red apple, white flowers, oak aged for 1 month*
**BRIDGE LANE | CABERNET FRANC | LONG ISLAND, NY | 2016** ..... 12

*guava, peach, strawberry & watermelon, brisk acidity*
**DOMAINE FONT-MARS | SYRAH | LANGUEDOC | 2016** ..... 9

*fresh red berries, citrus fruits, pure & round finish*
**BERTHIER | PINOT NOIR | SANCERRE | 2016** ..... 12

*white currants, apricot, peach, clay & limestone soil*
**MONTENIDOLI | CANAIUOLO | SAN GIMIGNANO | 2016** ..... 13

*round, pink berries, rose from a hillside town in Tuscany*
**BANSHEE | GRENACHE BLEND | MENDOCINO, CA | 2016** ..... 13

*plum, red fruits, peaches, medium acidity*
**SCHLOSS GOBELSBURG | ZWEIFELT BLEND | AUSTRIA | 2016** ..... 11

*lean, refreshing, honey, wild cherries*
**VILLA WOLF | PINOT NOIR | RHINE RIVER VALLEY | 2016** ..... 10

*bright, refreshing, red berries, clean, zippy finish*
**PHILIPPE VIALLET | GAMAY | SAVOIE | 2016** ..... 9

*strawberries, currants, spicy finish, borders Switzerland*
**LEYDA ROSÉ | PINOT NOIR | CHILE | 2016** ..... 9

*fresh raspberries, white flowers, citrus*
**CHÂTEAU DE MANISSY | GRENACHE BLEND | TAVEL | 2016** ..... 13

*ripe red fruit, rounded body, peppery finish*
**AKAKIES | XINOMAVRO | GREECE | 2015** ..... 11

*bright, intense fruits, crisp freshness, buttery, sandy soil*
**PRADOREY | TEMPRANILLO | RIBERA DEL DUERO | 2014** ..... 13

*oak fermented, dark fruits, slight tannin, drinks like a red*
**ZLATAN | PLAVAC MALI | CROATIA | 2016** ..... 13

*black fruit, carob, dried figs, baking spices, zippy acidity*
**ELIAN DA ROS OUTRE ROUGE | ABOURIOU | BORDEAUX | 2014** .... 13

*big, juicy, ripe strawberry, is it a dark rose, or a light red?*

## COCKTAILS

## AFTER RAIN COMES SUNSHINE

**BLUEBERRY BOURBON SMASH** ..... 12

*Virgil Kaine Rip-Track bourbon, blueberry, lemon, mint*

## HOW ELSE DO YOU EXPLAIN HOW THEY MAKE HONEY?

**BEE'S VESPER** ..... 12

*Hat-Trick gin, Cathead Honeysuckle vodka, Lillet Blanc*

## SOUTHERN LIFE

**COOL TEA TODDY** ..... 11

*Striped Pig rum, ginger tea, honey, lemon, basil*

## NO MELANCOLY HERE

**CHILE MELON-RITA** ..... 12

*spicy infused tequila, watermelon, lime, sugar-salt rim*

## CIDERS

**WÖLFFER | LONG ISLAND, NY** ..... 11

*No. 139 Dry White Cider | 6.9%*
**URBITARTE | BASQUE, SPAIN | 2015** ..... 7/25

*sour apple, tart, earthy barnyard, white flowers | 6%*
**SIDRA TRABANCO | BASQUE, SPAIN | 2015** ..... 7/25

*lemon, unripened apple, dry rose, freshly churned butter | 6%*

## CANNED BEER

## ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

**FULLSTEAM | DURHAM, NC** ..... 6

*Paycheck Pilsner | 4.5%*
**WESTBROOK | MOUNT PLEASANT, SC** ..... 6

*Gose 4% | Keylime Pie Gose 4% | IPA 6.8%*
**COAST | NORTH CHARLESTON, SC** ..... 6

*Kolsch 4.8%*
**FREEHOUSE | CHARLESTON, SC** ..... 6

*Folly's Pride Session Ale | 4.8%*
**CIGAR CITY | TAMPA, FL** ..... 6

*Invasian Pale Ale | 5.0%*
**TERRAPIN | ATHENS, GA** ..... 6

*Maggie's Peach Farmhouse Ale | 5.3%*
**REVELRY | CHARLESTON, SC** ..... 8

*Poke The Bear Pale Ale | 5.5% | 16oz*
**RIVER RAT | COLUMBIA, SC** ..... 6

*My Morning Stout | 6%*
**BENFORD | LANCASTER, SC** ..... 8

*The Problem Solver Imperial IPA | 11.5%*

 Butcher  
& Bee

# WINE

BY THE BOTTLE

## \$30 BOTTLES

### WHITE

MUSCADET SEVRE ET MAINE | SUR LIE | BEAUREGARD | LOIRE | 2015

*racy, lemon curd, lime zest, mineral driven*

DOMAINE LA GRANGETTE | PICPOUL | LANGUEDOC | 2016

*textured with ocean like minerality, honey & floral notes*

TRAMIN | SAUVIGNON BLANC | ALTO ADIGE | 2013

*grapefruit & lemon peel, mouth-watering acidity*

CAMP | CHARDONNAY | SONOMA COUNTY | 2016

*chardonnay from three vineyards, balanced acid, subtle oak*

URBAN | RIESLING | MOSEL | 2015

*fresh & juicy, off-dry, perfect pairing with spicy mezze!*

### RED

KALTERERSEE AUSLESE SUPERIORE | SCHIAVA | ALTO ADIGE | 2012

*light, fresh berries, earthy undertones*

CLOS DE LA CERISAIE | CABERNET FRANC | ANJOU | 2014

*green bell pepper, black cherry, medium tannin*

PAUL ACHS | ZWEIGELT | BURGENLAND | 2013

*light, rustic, red cherries, orange zest*

CARA NORD NEGRE | GARNATXA, SYRAH | CATALONIA | 2014

*black & red currant, forest floor, savory, medium bodied*

MANIFESTO | CABERNET SAUVIGNON | NAPA VALLEY | 2014

*big & bold, stewed fruit, rich, big tannins*

## \$45 BOTTLES

### SPARKLING

RAVENTÓS | BLANC CAVA | MACABEO BLEND | 2014

*fresh, lively, yellow apple, pear, citrus and mineral notes*

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV

*full bodied, rich, nutty and yeasty*

### WHITE

DO FERREIRO REBISACA | ALBARIÑO BLEND | RIAS BAIXAS | 2013

*ripe juicy fruits, lime, quince, bitter herbs, white pepper, seaside minerality*

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | PIEDMONT | 2015

*peach pithe, grapefruit, stone, and lemon curd*

VIÑA SASTRE FLAVUS | PALOMINO | RIBERA DEL DUERO | 2009

*pear skin, melon, ginger, herbal overtone*

LES CLAUX USSEGLIO | CHÂTEAUNEUF-DU-PAPE BLANC | RHONE | 2015

*golden hue, honeysuckle, pear, round acidity*

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | NEW YORK | 2013

*Finger lakes family winery, dry, crisp sorbet, lime*

### ROSÉ

MONTARIBALDI SIGIUJA | NEBBIOLO | LANGHE | 2016

*intense, floral, hints of red fruit*

LOS BERMEJOS | LISTÁN NEGRO | CANARY ISLANDS | 2016

*fresh, elegant, mineral driven, volcanic soil*

### RED

UWE SCHEIFER | BLAUFRAKISCH | AUSTRIA | 2014

*soft red currants, tart cherries, violets*

VIÑA SASTRE | TEMPRANILLO | RIBERA DEL DUERO | 2015

*full bodied, violets, lavender, savory, light smoke*

J. BRIX | CARIGNAN | SAN DIEGO COUNTY | 2014

*stewed cranberry, baked cherries, soft tannins, bright acid*

TENUTA DI BIBBIANO | SANGIOVESE | CHIANTI CLASSICO | 2014

*tart, dried fruit, savory and delicious*

BLACK SLATE | GRENACHE, CARIGNAN | PRIORAT | 2014

*soft nose, big and bold, dark, ripe black fruit, 6 months oak*

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 2012

*smooth & elegant, ripe berries, black pepper, big tannin*



## \$60 BOTTLES

### ROSÉ

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

GRACI | ETNA ROSATO | NERELLO MASCALESE | SICILY | 2015  
*Sicilian, light, volcanic soil, fresh minerality*

### WHITE

ITSAS MENDI | HONDARIBBI ZURI | TXAKOLINA | SPAIN | 2014  
*northern Spain, mineral driven, zesty acid, slight sparkle*

RYME CELLARS 'HERS' | VERMENTINO | CARNEROS | 2014  
*husband and wife team, citrus, saline, rich texture*

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

RADIKON | PINOT GRIGIO | SLOVENIA | 2014  
*orange, anfora aged, oxidized with nutty, funky peach pith*

LIOGO | CHARDONNAY | SONOMA | 2015  
*lemon curd, green papaya, pear, vanilla, chalk*

FRANÇOIS MILLET | SAUVIGNON BLANC | SANCERRE | 2016  
*fresh, bright, preserved lemon, rosemary, sage*

### SPARKLING

PAPACITO | PRIMITIVO | OREGON | 2015  
*dark red, Lambrusco style, dried herbs, raspberry jam*

### RED

DOMAINE NOËLLAT | PINOT NOIR | BURGUNDY | 2014  
*earthy, dark cherry, traditional French pinot*

OMERO | PINOT NOIR | WILLAMETTE VALLEY | 2014  
*light, juicy, fruit forward, whole cluster fermented*

PIERRE-MARIE CHERMETTE | GAMAY | BEAUJOLAIS | 2015  
*beautiful, elegant, white flowers, silky, spicy finish*

WIND GAP | SOIF RED | CALIFORNIA | 2015  
*Pax Mahle's 'vin de soif' summer fruits, clove and cinnamon*

ALTESINO | SANGIOVESE | ROSSO DI MONTALCINO | 2013  
*fruit forward, almond, tobacco, leather, medium body*

MARGERUM M5 | RHONE BLEND | SANTA BARBARA COUNTY | 2013  
*dark plum, youthful fruits, sweet perfume, ripe tannin*

ELIZABETH SPENCER | CABERNET SAUVIGNON | NAPA VALLEY | 2014  
*big, bold, dark fruit, medium tannin, husband & wife team*

VINGENT PARIS COZES HERMITAGE | SYRAH | RHONE | 2015  
*meaty, floral, herbaceous, fresh black fruit*

## \$90 BOTTLES

### SPARKLING

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE  
*true blanc de blancs; green apple, lemon, raw honey*

JEAN-NOËL HATON | MARNE VALLEY | CHAMPAGNE  
*poached pear, apricot, white cherry, creamy, chalky finish*

### WHITE

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

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

PATAILLE MARSANNAY | CHARDONNAY | BURGUNDY | 2014  
*delicious and complex wine from a master of Marsannay*

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

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

### RED

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

WALTER HANSEL | PINOT NOIR | RUSSIAN RIVER VALLEY | 2014  
*fruit forward, raspberry & cherry melody, medium body*

MONTENIDOLI 'SONO' | SANGIOVESE | TUSCANY | 2007  
*historic estate, bottle age; 'Sono' - I am what I am*

PODERI ELIA | NEBBIOLO | BARBARESCO | 2008  
*red current, dried cherry, toasty oak, fine tannin*

CURTO MARCO | NEBBIOLO | BAROLO | 2009  
*ripe black cherry, hints of coffee & chocolate, composed tannin*

BIG BASIN | GRENACHE BLEND | SANTA CRUZ MOUNTAINS | 2011  
*California Rhone style, medium bodied, spicy black berries*

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

## \$120 BOTTLES

### RED

LIGNIER | PINOT NOIR | CHAMBOLLE-MUSIGNY | BURGUNDY | 2013  
*light, soothing tannins, tart red berries*