

YOGURT PARFAIT *seasonal jam, house-made granola*6

AB&J TOAST *almond butter, peach jam, toasted almonds, sourdough* . . . 5

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

SMOKED FISH TOAST *labneh, capers, dill, sourdough*8

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

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PASTRIES

- 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*
- maple sweet roll / 3.00*
- Benton's bacon marmalade, sweet potato, fontina quiche / 3.75*

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 | TAHINI MOCHA4.75 |
| COLD BREW3.50 | DIRTY CHAI LATTE4.75 |
| ESPRESSO2.75 | ESPRESSO TONIC4.50 |
| CAPPUCINO4.00 | ISRAELI HOT CHOCOLATE . .7.00 |
| LATTE4.50 | <i>bourbon maple marshmallow</i> |
| HONEY LAVENDER ICED LATTE 5.00 | HOT TEA2.50 |
| | <i>green, red chai, ginger, earl grey, English breakfast, chamomile</i> |



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| | <i>green, red chai, ginger, earl grey, English breakfast, chamomile</i> |

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*

BEETS *hot mustard, crispy grains*

FALAFEL *baba ghanoush*

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*

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

SOUP *collard green and white acre pea* 7

STEAK SALAD *winter greens, olive relish, farro, pomegranate molasses* 16

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

WINTER GREENS *Calabrian chile, pickled fruit, pecans, parmesan* 11

HUMMUS BOWL *tahini, schug, two pita* 9

ADD ON // CHICKEN SHAWARMA 5. / LAMB KEBAB 7. / FALAFEL 4. / MUSHROOMS 5.

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

CHICKEN SHAWARMA PITA *cucumber relish, tahini, greens* 13

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

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

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

ICE CREAM SANDWICHES

CHOCO TACO *yuзу-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*

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

BEETS *hot mustard, crispy grains*

FALAFEL *baba ghanoush*

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

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

FRIES *house-made ketchup*

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

SANDWICHES *add a mezza 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*

KOREAN SHORT RIB *cabbage, sambal vinaigrette, sunny side egg, brioche 15*

PLATES *add a mezza 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*

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

HUMMUS BOWL *tahini, schug, two pita 9*

ADD ON // CHICKEN SHAWARMA 5. / LAMB KEBAB 7. / FALAFEL 4. / MUSHROOMS 5.

SIDES

BACON 6

AVOCADO TOAST *za'atar, coconut 5*

WHITE CHEDDAR GRITS *crispy country ham 5*

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*

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

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

HUMMUS *tahini, schug, pita*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

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

BEETS *hot mustard, crispy grains*

FALAFEL *baba ghanoush*

HOUSE-MADE BREAD <i>and something to dip it in</i>	5
WHIPPED FETA <i>fermented honey, black pepper, two pita</i>	8
CARAMELIZED FENNEL SOUP <i>grilled shrimp, olive, grapefruit</i>	10
LOCAL LETTUCES <i>avocado, orange, pickled carrot, roasted olive, lemon buttermilk</i>	11
WINTER GREENS <i>Calabrian chile, pickled fruit, pecans, parmesan</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
SEARED QUAIL <i>turnip gratin, Asian pear glaze</i>	18
'FONDUE' <i>Anabasque cheese, toasted seeds, sourdough, squash bowl</i>	13
SQUID INK TAGLIATELLE <i>grilled shrimp & clams, pilpelchuma, mint</i>	20
TURMERIC POACHED FISH <i>carrots, beets, crispy sweet potatoes</i>	23
PAN SEARED FISH <i>sweet potato curry, rice, coconut, citrus</i>	26
CRISPY HALF CHICKEN <i>shawarma spices, smoked potatoes, yogurt, almond-mint chutney</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 (ADD MORE \$15 EA)	

FIRE YOUR FAVORITES

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

25 / 35 / 45

CHEESE BOARD

Farmhouse Curd

-
Campo

-
Saxapahaw

15

CHEF

Chelsey Conrad

Honest to **GOODNESS**



DESSERTS

SMOKY CHOCOLATE TARTLET

*Lapsang Souchong, bittersweet ganache
mint-white chocolate ganache
blond chocolate ice cream*
8.5

FIGGY TOFFEE PUDDING

bourbon sauce, whipped crème fraîche, pink grapefruit
8.5

PAVLOVA

*kalamansi curd, kalamansi cream, cara cara orange
blood orange, pistachion*
8

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

CHEESE BOARD

Farmhouse Curd, Campo, Saxapahaw
15



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SMOKY CHOCOLATE TARTLET

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Farmhouse Curd, Campo, Saxapahaw
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WINE BY THE GLASS

SPARKLING

ADAMI GARBÈL PROSECCO BRUT | GLERA | TREVISO | NV 12
tart, crisp fruit, yellow apple, white melon, lengthy finish

SPARKLING ROSÉ

BAILLY LAPIERRE | PINOT NOIR | BURGUNDY | NV 12
dry, bready & yeasty, fresh fruit, crisp acidity

ROSÉ

TENSHEN | RHONE BLEND | SANTA BARBARA, CA | 2016 9
dark fruit, fresh watermelon, juicy, vibrant, fruity finish

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

WHITE

J.C. CELLARS | ROUSSANNE & MARSANNE | OAKLAND, CA | 2011 . . . 9
floral, tropical fruit, peaches, dried apricot, round finish

CHALONE | CHENIN BLANC | MONTEREY | 2014 12
golden pear, tangerine, melon and honeysuckle notes

SCHRECKBICHL | CHARDONNAY | ALTO ADIGE | 2014 11
floral, fresh pineapple & mango, mineral driven

LA MOYNERIE | SAUVIGNON BLANC | POUILLY FUMÉ | 2011 13
crisp & vibrant fruit, smoke, fresh cut grass, balanced acidity

RED

LA FORGE ESTATE | PINOT NOIR | LANGUEDOC | 2015 13
red fruit, black currant, cherry, spicy hint of vanilla

MAS SORRER | TEMPRANILLO | CARIÑENA | 2014 10
dry fruit, leathery, earthy, soft tannin

PITHOS COS | NERO D'AVOLA & FRAPPATO | SICILY | 2013 12
meaty & cherry on the nose, spice & earth on the palate

LA GRANGE | GRENACHE BLEND | LANGUEDOC | 2013 11
deep, dark fruit, firm tannins, pepper and leather finish

LIBERTY SCHOOL | CABERNET SAUVIGNON | PASO ROBLES | 2013 9
black currant, raspberry, cherry, toasted oak, fruity finish

COCKTAILS

APPLE BOURBON MULE 12
Virgil Kaine Ginger Bourbon, lime, apple cider, ginger beer

SPICED TAMARIND SIDECAR 12
Striped Pig Spiced & Clear Rum, tamarind, lemon

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

BEE'S VESPER 12
Hat-Trick Gin, Cathead Honeysuckle vodka, Lillet Blanc

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

WÖLFFER | LONG ISLAND, NY 10
No. 139 Dry Rose Cider / 6.9%

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%

LENNY BOY | CHARLOTTE, NC 8
Life in The South - a lager brewed with grits / 4.5% / 16oz

GREEN BENCH | ST. PETERSBURG, FL 6
Postcard Pilsner 4.7% / Sunshine City IPA 6.8%

REVELRY | CHARLESTON, SC 8
Gullah Cream Ale / 5% / 16oz

LEGAL REMEDY | ROCK HILL, SC 6
Retainer Red IPA / 5.5%

REVELRY | CHARLESTON, SC 8
Poke The Bear Pale Ale 5.5% / Hotel Rendezvous Wheat 5%

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

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

AMPHIBOLITE | MUSCADET | MELON DE BOURGOGNE | 2015
zesty acidity, light, mineral driven, stone fruits

CIRO | GRECO BIANCO | CALABRIA | 2014
*aromas of peaches and flowers with hints of
toasted almonds and hazelnuts*

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

RED

CAMPOLARGO | TEMPRANILLO BLEND | PORTUGAL | 2011
dark fruits balanced by acidity & minerality, easy drinking

ADRÁS | MENCIA | RIBEIRA SACRA | 2012
red & black cherry, wet stones, hint of oak, medium bodied

BISCEGLIA | AGLIANICO | BASILICATA | 2015
blackberries, smoky forest floor, spicy, soft round tannin

LEDA | TRUFFLE HUNTER | BARBERA | PIEDMONT | 2013
juicy dark fruits, silky texture, medium body & tannins

\$45 BOTTLES

SPARKLING

RAVENTÒS | SPARKLING ROSÉ | MONASTRELL | REGGIANO | 2015
juicy, red berries, silky, walnut, fresh acidity

WHITE

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

VALE DA CUPUCHA | FOSSIL BLEND | PORTUGAL | 2013
mineral driven, lemon, fresh peach, white flowers, salt

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

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

CHÂTEAU DE LAVERNETTE | CHARDONNAY | BEAUJOLAIS-BLANC | 2015
family run estate, juicy fruit, white flowers, silky acid

ROSÉ

ELIAN DA ROS OUTRE ROUGE | ABOURIU | BORDEAUX | 2014
big, juicy, ripe strawberry, a dark rose

RED

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

ISAAC FERNANDEZ 'AGENTOR' | GARNACHA | GALATAYUD | 2015
fresh blueberry, vanilla, medium bodied, soft tannin

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

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

\$60 BOTTLES

SPARKLING

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

WHITE

ITSAS MENDI | HONDARRABI 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

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

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

CHAPPELLET | CHARDONNAY | NAPA VALLEY | 2014
Pritchard Hill vineyard, destroyed by wild fire

ROSÉ

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

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

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

UNTI | ZINFANDEL | HEALDSBURG, CA | 2013
dark, ripe raspberry, lightly oaked, heavy tannin

\$90 BOTTLES

SPARKLING

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

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE | NV
green apple, lemon, raw honey, fresh brioche

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

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

RED

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

KIVELSTADT SIBLING RIVALRY | PINOT NOIR | SONOMA VALLEY | 2014
cool climate hillside with volcanic soil, dry & balanced acid

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

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

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

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

\$120 BOTTLES

SPARKLING

PIERRE PÉTERS CUVÉE de RÉSERVE | BLANC DE BLANCS | CHAMPAGNE | NV
smooth acidity, white flowers, lemon peel. freshly baked bread

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