

- 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

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

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

- Benton's bacon marmalade, sweet potato, fontina quiche* / 3.75
- savory brioche pocket* / 4.00
- spinach, mushroom & parmesan puff tartlet* / 4.00
- xx* / 4.00
- xx* / 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> |



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| LATTE4.50 | <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*

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*

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

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

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

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

PORK BELLY *hoisin, cabbage-cucumber slaw, miso mayo, honey roasted peanuts, baguette* . . 12

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 55 (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*

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

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

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

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

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*
FALAFEL *baba ghanoush*
HUMMUS *tahini, schug, pita*
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
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
DUKKAH CRUSTED QUAIL <i>fava green & pistachio puree, preserved lemon, pickled onion, mint</i>	18
'FONDUE' <i>Anabasque cheese, toasted seeds, sourdough, squash bowl</i>	13
SQUID INK TAGLIATELLE <i>grilled shrimp, pilpelchuma, mint</i>	20
ARAK STEAMED CLAMS <i>kobocha squash, shiitake, schug, grilled baguette</i>	25
PAN SEARED FISH <i>sweet potato curry, rice, coconut, citrus</i>	26
CRISPY HALF CHICKEN <i>hawaij 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 (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 Blue*

15

CHEF

Chelsey Conrad

Honest to GOODNESS



DESSERTS

CRACKY CARAMEL TOP CHOCOLATE PUDDING

marcona almond crumble, meyer lemon sherbet

9

MILK JAM CHEESECAKE

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

8.5

PAVLOVA

*kalamansi curd, kalamansi cream
navel oranges, pistachio*

8

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Farmhouse Curd, Campo, Saxapahaw Blue

15



DESSERTS

CRACKY CARAMEL TOP CHOCOLATE PUDDING

marcona almond crumble, meyer lemon sherbet

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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

CAVE DE BISSEY | ALIGOTE & PINOT NOIR | BURGUNDY | NV 12
sustainable, fresh fruit, strawberries, rhubarb, crisp

ROSÉ

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

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

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

WHITE

J.C. CELLARS | ROUSSANNE & MARSANNE | OAKLAND, CA | 2011... 8
tropical fruit, peaches, dried apricot, round finish

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

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

HARASZTHY 'BEARITAGE' | SAUVIGNON BLANC | NAPA, CA | 2015. .10
vibrant, lemon-lime, tropical fruits, long & refreshing finish

RED

AVERAEN | PINOT NOIR | WILLAMETTE VALLEY | 201613
soft tannin, ripe raspberry, slight minerality, vanilla

MAS SORRER | TEMPRANILLO | CARIÑENA | 2014 8
dry fruit, leathery, earthy, soft tannin

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

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2013 13
"super Tuscan" with red fruit, medium tannin, fresh acid

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

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

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

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

MIKKELLER | BELGIUM. 6
Berliner Weisse brewed with apricots / 3.7% / 16oz

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

COAST | N. CHARLESTON, SC 6
Kölsch / 4.8%

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

REVELRY | CHARLESTON, SC 8
Hotel Rendezvous Wheat 5% / Midnight Stout 5.5% / 16oz

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

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

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

WESTBROOK | MOUNT PLEASANT, SC 12
Citrus Redacted / 8.5% / 16oz

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

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

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

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

ROSÉ

LAS LILAS | PORTUGAL BLEND | VINHO VERDE | 2016
fruity, white flowers, crisp, fresh strawberries

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

RED

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

ZORZAL | CABERNET FRANC | MENDOZA | 2015
strawberry, bell peppers, flint, mineral, firm structure

\$45 BOTTLES

SPARKLING

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

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

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

SÉROL 'ECLAT DE GRANITE' | GAMAY | LOIRE VALLEY | 2016
granite soil, spicy fruit, black currant, silky 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

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

FANTINEL | CABERNET SAUVIGNON | FRIULI | 2014
black currant, dark fruits, vanilla, ripe tannins

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

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

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

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

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

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

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