



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.50*
- ham & cheese croissant / 3.50*
- banana bread / 3.00*
- seasonal donut / 3.00*
- cinnamon roll / 3.00*
- chocolate truffle cake / 3.00*
- strawberry almond scone / 3.00*
- chocolate tahini babka / 5.00*

SWEETS & COOKIES

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

SAVORY

- leek & goat cheese quiche / 3.75*
- savory brioche pocket / 4.00*

ICE CREAM

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

COFFEE & TEA

LOCALLY ROASTED SPRINGBOK ESPRESSO

- | | |
|--|---|
| DRIP OR AMERICANO3.00 | LONDON FOG5.00 |
| ICED COFFEE3.50 | MOCHA4.75 |
| ESPRESSO2.75 | DIRTY CHAI LATTE4.75 |
| CAPPUCCINO4.00 | ESPRESSO TONIC4.50 |
| LATTE4.50 | HOT TEA2.50 |
| HONEY LAVENDER ICED LATTE 5.00 | <i>green, red chai, ginger, earl grey, English breakfast, chamomile, peppermint</i> |



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.50*
- ham & cheese croissant / 3.50*
- banana bread / 3.00*
- seasonal donut / 3.00*
- cinnamon roll / 3.00*
- chocolate truffle cake / 3.00*
- strawberry almond scone / 3.00*
- chocolate tahini babka / 5.00*

SWEETS & COOKIES

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

SAVORY

- leek & goat cheese quiche / 3.75*
- savory brioche pocket / 4.00*

ICE CREAM

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

COFFEE & TEA

LOCALLY ROASTED SPRINGBOK ESPRESSO

- | | |
|--|---|
| DRIP OR AMERICANO3.00 | LONDON FOG5.00 |
| ICED COFFEE3.50 | MOCHA4.75 |
| ESPRESSO2.75 | DIRTY CHAI LATTE4.75 |
| CAPPUCCINO4.00 | ESPRESSO TONIC4.50 |
| LATTE4.50 | HOT TEA2.50 |
| HONEY LAVENDER ICED LATTE 5.00 | <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, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

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

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, asparagus, 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

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

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

**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 \$40 (serves 2)

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*

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

FRIES *house-made ketchup*

SANDWICHES

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* 13

PLATES

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

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

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

ASPARAGUS SOFT SCRAMBLE *ramps, toasted sourdough* 11

STUFFED FRENCH TOAST *chocolate tahini, whipped creme fraiche, strawberries* 13

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

BRAISED SHORT RIB *grits, char grilled ramps, poached egg* 17

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 *3 for 15 / all for 45 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

MAPLE ROASTED TURNIPS *charred spring onion, fresno chiles*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

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

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>strawberry, almonds, asparagus, mint, lemon buttermilk vinaigrette</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
GRILLED ASPARAGUS <i>charred spring onion cream, za'atar, basil</i>	13
DUKKAH CRUSTED QUAIL <i>fava green & pistachio puree, preserved lemon, pickled onion, mint</i>	18
SQUID INK TAGLIATELLE <i>grilled shrimp, pilpelchuma, mint</i>	20
STEAMED CLAMS <i>spring ramps, lemon chile butter, grilled baguette</i>	21
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 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*

45

CHEESE BOARD

*Farmhouse Curd
-
Campo
-
Saxapahaw Blue*

15

CHEF

Michael Zentner

Honest to **GOODNESS**

WINE BY THE GLASS

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDES | 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

SEROL | GAMAY | LOIRE VALLEY | 2017 13
light and fruity with a clean finish, medium acid

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

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

ELIZABETH SPENCER | SAUVIGNON BLANC | MENDOCINIO | 2016. . 11
vibrant, lemon-lime, tropical fruits, long & refreshing finish

MICHEL BRIDAY | CHARDONNAY | BURGUNDY | RULLY | 2012 13
fresh lemon, chalky soils, apple, pear, passion fruit

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 Rye, lime, ginger, mint, chinotto soda

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

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

HARRISA VERDE 12
El Jimador Blanco Tequila, green harrisa, 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 10
No. 139 Dry Rosé Cider | 6.9%

EVIL TWIN | STRATFORD, CT 6
Sanguinem Aurantianco Sour with blood orange | 3.25%

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%

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%



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



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

COFFEE MARTINI

Cannon Coffee Vodka, spiced almond milk / 12

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

COFFEE MARTINI

Cannon Coffee Vodka, spiced almond milk / 12

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 BOTTLE

\$30 BOTTLES

WHITE

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2016

tangy, fresh, chalky soils, white flowers, crisp acidity

CHÂTEAU L'OISELINIÈRE | MELON DE BOURGOGNE | MUSCADET | 2015

grapefruit, lemon peel, bitter citrus, exotic fruit, floral

MADAI | GODELLO | BIERZO | 2016

fresh, full bodied, light viscosity, mandarin oranges

ROSÉ

VILLA WOLF | PINOT NOIR | RHINE RIVER VALLEY | 2017

bright, refreshing, red berries, clean, zippy finish

RED

PITTAUER | BLAUFRÄNKISCH | AUSTRIA | 2016

under-ripe cherry, bitter herb, medium bodied, soft tannin

CHÂTEAU PERRAY JOUANNET | CABERNET FRANC | ANJOU | 2014

ripe cherry, licorice, herbaceous, savory, medium tannin

\$45 BOTTLES

SPARKLING ROSÉ

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 | ÖSTERREICH | 2016

citrus & mineral driven, white pepper, green herbs

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016

fresh juice, nutmeg, balanced weight and acidity

MATTHIASSEN | CHARDONNAY | NAPA VALLEY, CA | 2015

yellow apple & peach, melon, hint of minerality

DOMAINE SIGALAS | SANTORINI | ASSYRTIKO BLEND | 2016

rich, ripe peaches, viscous, herbaceous, salty finish

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

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

MONTENIDOLI | SANGIOVESE | SAN GIMIGNANO | 2015

spicy red fruit, savory, balanced acid, historic hillside town

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

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

SPARKLING

LOUDINOT | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV

fresh, creamy, firm mineral structure, apples

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

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, currants, 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

PITHOS COS | NERO D'AVOLA & FRAPPATO | SICILY | 2013

meaty & cherry on the nose, spice & earth on the palate

YANN CHAVE | SYRAH | COZES-HERMITAGE | SYRAH | 2015

meaty, floral, herbaceous, fresh black fruit

\$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 | I 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