



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.75*
- coffee cake / 3.00*
- banana bread / 3.00*
- seasonal donut / 2.75*
- cinnamon roll / 3.50*
- seasonal scone / 3.25*
- chocolate tahini babka / 3.00*
- seasonal danish / 3.50*
- seasonal & GF muffin / 3.00*
- assorted mini tarts / 5.50*
- oatmeal crumb bar / 3.00*

COOKIES

- sea-salt chocolate chip/ 2.00*
- chocolate crinkle/ 2.00*
- GF Peanut Butter/ 2.00*

SAVORY

- seasonal quiche / 3.75*
- veggie brioche pocket / 4.00*
- ham & cheese croissant / 3.75*

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> |



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BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

sourdough batard / 6.50
sourdough baguette / 4.25
summer olive boule /8.00
seasonal boule /8.00
wheat sourdough / 6.75
sunflower flax / 7.25
english muffins / 3 for 5.00
focaccia / 6.50
pita / 3 for 5.00
demi baguette / 3.00

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

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CURRENT AVAILABILITY

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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 \$50 (includes spreads)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

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

FALAFEL *baba ghanoush*

CHARRED CORN *labneh, basil oil*

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 *peaches, almonds, fennel, mint, lemon buttermilk vinaigrette* 11

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

SANDWICHES SERVED WITH SMALL GREENS SALAD

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

SABICH PLATE *eggplant, potato, egg, green tahini, amba, cabbage, pickled zucchini, pita* 13

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

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

B.L.T. *Nueske's bacon, heirloom tomato, miso mayo, pan de cristal* 12

TEX MEX B.L.T. *cotija, guajillo peppers, avocado, lettuce, Nueske's bacon, heirloom tomato* . . . 12

**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 \$50 (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

SAUSAGE, EGG & CHEESE *American, turmeric onion, tahini mayo, english muffin* 11

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

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

B.L.T. *Nueske's bacon, heirloom tomato, miso mayo, pan de cristal* 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, blueberries* 13

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

BRAISED SHORT RIB SUB LAMB \$2 *grits, kale, poached egg* 17

SIDES

AVOCADO TOAST *za'atar, sourdough* 5

CHEDDAR GRITS *crispy country ham* 5

BACON 6

HOUSE-MADE
PASTRY BASKET
*chef's choice of
pastries*
9

COLD-PRESSED JUICE
7 ea.

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

CHARCOAL LEMONADE
*lemon, agave, activated
charcoal*

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

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

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

LOCAL LETTUCES *peaches, almonds, fennel, mint, lemon buttermilk vinaigrette* 11

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

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

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

SUMMER CAVATELLI *tomato, eggplant, harissa, crispy olives, Storey Farms egg yolk* 16

STEAMED CLAMS *corn butter, leeks, tomato, grilled baguette* 22

PAN SEARED FISH *Charleston gold rice, butter masala, okra* 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
-
Rocket's Robiola
-
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



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milk chocolate ice cream, whiskey caramel

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seasonal daily variety

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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
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Pierre Ferrand Cognac / 11
Grand Marnier / 8

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


 SUMMER
OF
ROSÉ


 Butcher
& Bee

WINE BY THE GLASS

ITALIAN ROSÉ WINE FLIGHT 15
sample three of our favorite Italian rosés

SPARKLING ROSÉ

EUGÈNE CARREL | GAMAY | SAVOIE | NV 12
methode traditionnelle, fresh fruit, bright, crisp

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

ROSÉ

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 12
coppery hue, floral, overripe pear, melon, mild acid

ROSE BONBON | CINSULT, SYRAH | PROVENCE | 2017 14
hint of minerality, red berries, slightly off dry finish

LEITZ | PINOT NOIR | RHEINGAU | 2017 12
light, refreshing, wild strawberry, mint, vibrant acidity

PLANETA | NERO D'AVOLA, SYRAH | SICILY | 2017 12
strawberry aroma, floral, hints of blackberry, melon

KIVELSTADT "TWICE REMOVED" | CARIGNAN | MENDOCINO | 2017. 14
Provencale style, bone-dry, notes of watermelon, kiwi

CUVELIER LOS ANDES | MALBEC | MENDOZA | 2017 10
slight earthiness, blood orange, plum, well-balanced

ZOE | AGHIORGHITIKO | PELOPONNESE | 2017 8
rose petal aroma, medium bodied, sweet grass, bubble gum

MATHILDA TOURNAN | GRENACHE | VICTORIA | 2017 10
aromatic, vibrant, notes of pomegranate, raspberry

BRUNN | BLAUER ZWEIGELT | KAMPTAL | 2017.....11
spicy nose, touch of oak, notes of cherry, full bodied

MAS DONIS | GRENACHE BLEND | MONTSANT | 2017 9
ripe red fruits, herbal notes, medium to full bodied

DOMAINE VETRICCIE | NIELLUCCI BLEND | CORSICA | 2017 8
crisp, delicate, fresh strawberry, light minerality, balanced

FANTI | SANGIOVESE | TUSCANY | 2017 11
aromatic, cassis, rose petal, almonds, medium bodied

CHÂTEAU DE MANISSY | GRENACHE BLEND | TAVEL | 2017.....13
grapefruit aroma, medium acid, ripe strawberry, raspberry

DEFESA DO ESPORÃO | SYRAH, ARAGONEZ | ALENTEJANO | 2016 8
cherry nose, intense fruit, notes of raspberry, long finish

**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
Lefty Loosey IPA 7% | Gullah Cream Ale 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

SCHRECKBICHL COLTERENZIO | MÜLLER-THURGAU | ALTO ADIGE | 2012
aromatic, notes of elderflower and peach, crisp

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

DOMAINE JEAN TOUZOT | CHARDONNAY | BURGUNDY | 2016
clean, bright minerality, green apple, pear

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

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

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

\$45 BOTTLES

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDES | NV
white flowers, stone fruits, lemon peel, medium acid

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

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

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

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

SPARKLING ROSÉ

AKAKIES | XINOMAVRO | GREECE | 2016
wild strawberry, cherry, ruby tomato, hearty, perky acidity

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

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

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

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

\$60 BOTTLES

SPARKLING

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

WHITE

ITSAS MENDI 7 | 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 | VALDIGUÉ | 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

ABBZIA DI NOVACELLA | PINOT NERO | ALTO ADIGE | 2016
red currant, wild strawberry, hint of spice, velvety tannins

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

MONTEPELOSO AQUO | MONTEPULCIANO, CABERNET | TUSCANY | 2014
black cherry, plum, herbal notes, medium to full bodied

\$75 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 stone fruit, intense minerality

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, light 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

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

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

\$100 BOTTLES

WHITE

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

RED

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

DOMAINE GUIBERTEAU | SAUMUR | CABERNET FRANC | LOIRE | 2016
smokey, hearty, hint of green peppercorn, plum