



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

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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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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 \$15 / all for \$45 (includes spreads)

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

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

FALAFEL *baba ghanoush*

HEIRLOOM TOMATO *buttermilk, micro basil, za'atar*

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

BOWLS ADD GRILLED CHICKEN 5.00 / ADD AVOCADO 1.50

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

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

GRAIN BOWL *mixed grains, seasonal vegetables, soft boiled egg* 13

B.L.T.'s CELEBRATE THE SUMMER TOMATO

B.L.T. *miso mayo, Nueske's bacon, pan de cristal* ADD AVOCADO OR EGG 2.00 12

B.L.T. TORTA *cotija cheese, avocado, guajillo peppers, baguette* 12

SOUTHERN B.L.T. *pimento cheese, coleslaw, brioche, pickled okra* 13

SANDWICHES

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

EGGPLANT BANH MI *carrot, cucumber, sweet soy, peanuts, miso mayo, herbs, baguette* 13

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

COLD-PRESSED JUICES 7.00 EA

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

TURMERIC TANG *coconut water, pineapple, cayenne pepper*

CHARCOAL LEMONADE *lemon, agave, activated charcoal*

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

DESSERTS

8 ea.

CHOCOLATE TRUFFLE CAKE
*milk chocolate ice cream,
whiskey caramel*

PEACH TARTLETTE
*frangipane, candied
almonds, chantilly cream*

BUTTERMILK PANNA COTTA
*summer berries,
lemon-thyme shortbread*

ICE CREAM & SORBET
seasonal daily variety

CHEESE BOARD
*Prairie Breeze, Robiola,
Bellamy Blue*

CHEF

Michael Zentner

Honest to GOODNESS

MEZZE *\$5 each | 3 for \$14 | all for \$45 (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*

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

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 LAMB *grits, okra, 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

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

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

LUNCH BOX PEPPERS *halloumi, basil, agrodolce*

SHAVED COLLARD GREENS *pecorino, pistachio, cherry tomato*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

FALAFEL *baba ghanoush*

HEIRLOOM TOMATO *buttermilk, micro basil, za'atar*

SUCCOTASH *corn, tomato, field pea, cotija*

SPREADS *SERVED WITH TWO PITA*

WHIPPED FETA *fermented honey, black pepper* 8

HUMMUS *tahini, schug* 8

BABA GHANOUSH *fairy tale eggplant, olive oil* 8

PLATES

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

LOCAL CLAMS *sweet corn, tomato, grilled baguette* 15

SMOKED EGGPLANT TOAST *sunflower flax, heirloom tomato, za'atar vinaigrette* 9

CHANTERELLES *Jerusalem artichoke hummus, brown butter, crispy shallots* 15

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

SEARED PEACHES *roasted shishito peppers, olive oil jam, country ham, cardamom* 8

SHISHITO PEPPERS *red pepper chimichurri, benne seeds* 10

SWORDFISH *summer vegetables, cherry tomatoes, lemon-basil vinaigrette* 19

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

LOCAL FISH *Charleston gold rice, butter masala, okra* 25

CRISPY HALF CHICKEN *collards, sunchokes, walnuts, muhammara* 23

CHARCOAL GRILLED STEAK* *hasselback potato, 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
-
Field of Creams
-
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, Robiola, Bellamy Blue

15



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milk chocolate ice cream, whiskey caramel

8

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seasonal daily variety

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CHEESE BOARD

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


 SUMMER
OF
ROSÉ


 Butcher
& Bee

WINE BY THE GLASS

"SAY WHAT?" ROSÉ FLIGHT 15
sample three of our favorite hard to pronounce wines

SPARKLING ROSÉ

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

SPRITZAR | PINOT GRIGIO SPRITZER | SLOVENIA | NV. 7
refreshing pink pinot grigio and club soda

ROSÉ

PULLUS | PINOT GRIGIO | SLOVENIA | 201711
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 | 201712
light, refreshing, wild strawberry, mint, vibrant acidity

PLANETA | NERO D'AVOLA, SYRAH | SICILY | 2017 10
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 | 20178
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 | NIELLUCCIO BLEND | CORSICA | 20178
crisp, delicate, fresh strawberry, light minerality, balanced

FANTI | SANGIOVESE | TUSCANY | 201711
aromatic, cassis, rose petal, almonds, medium bodied

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

**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
Lemon Cucumber Gose 4% | White Thai 5% | One Claw Rye Pale Ale 5.5%

FREEHOUSE | NORTH CHARLESTON, SC 6
Green Door Organic IPA 6.2%

ANDERSON VALLEY | BOONVILLE, CA 6
Framboise Rose Gose 4.2%

REVELRY | CHARLESTON, SC 6
Gullah Cream Ale 5%

BELL'S | COMSTOCK, MI 6
American Amber Ale 5.8%

LEFT HAND | LONGMONT, CO 6
Milk Stout 6%

RIVER DOG | RIDGELAND, SC 6
Riverwalk Empire Pilsner 5.6%

EVIL TWIN/WESTBROOK | MOUNT PLEASANT, SC 8
Erase & Rewind no. 24 Double Dry Hopped IPA 7% (16oz)



WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2017

SCHRECKBICHL COLTERENZIO | MÜLLER-THURGAU | ALTO ADIGE | 2012

BORGIO M | FRIULANO | FRIULI GRAVE | 2014

RED

MAS SORRER | TEMPRANILLO | CARIÑENA | 2014

BODEGAS VALDEMAR | TEMPRANILLO | RIOJA | 2010

LAPIERRE 'RAISINS GAULOIS' | GAMAY | BURGUNDY | 2016

ELECTRIC & ALIVE

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDÈS | NV 45

AKAKIES | XINOMAVRO ROSÉ | GREECE | 2016 50

EUGÈNE CARREL | GAMAY ROSÉ | SAVOIE | NV 42

WHITE

REGO DO SOL | ALBARIÑO | RIAS BAIXAS | 2016 45

FORTY OUNCE | MELON DE BOURGOGNE | MUSCADET | 2016 38

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016 42

KOUTSOYANNOPOULOS | ASSYRTIKO | GREECE | 2013 44

OLIANAS | VERMENTINO | SARDEGNA | 2016 34

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2016 40

LE MONDE | PINOT BIANCO | FRIULI | 2016 41

PEREGRINE | SAUVIGNON BLANC | NEW ZEALAND | 2016 49

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014 68

ROSÉ

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 46

DIABLES 'BONBON' | CINSULT, SYRAH | PROVENCE | 2017 50

LEITZ | PINOT NOIR | RHEINGAU | 2017 46

CHATEAU DE ROQUEFORT CORAIL | SYRAH BLEND | PROVENCE | 2017 50

MATHILDA TOURNAN | GRENACHE | VICTORIA | 2017 38

RED

AVERAEN | PINOT NOIR | WILLAMETTE VALLEY | 2016 45

MOREY | CHASSAGNE-MONTRACHET VV | BURGUNDY | 2014 68

KING & CANNON | PINOT NOIR | WILLAMETTE | 2016 42

ABBZIA DI NOVACELLA | PINOT NERO | ALTO ADIGE | 2016 52

JULIEN SUNIER | GAMAY | MORGON | 2016 60

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014 79

LAETITIA | PINOT NOIR | ARROYO GRANDE | 2015 55

STRIKING & SUCCULENT

SPARKLING

UDINOT CHARDONNAY & PINOT NOIR CHAMPAGNE NV	66
MARIOTTI 'SÉT E MÉZ' FORTANA ROSÉ EMILIA-ROMAGNA NV	45
DUVAL LEROY 1ER CRU CHARDONNAY CHAMPAGNE NV	99
A.R. LENOBLE CHARDONNAY & PINOT NOIR ROSÉ CHAMPAGNE NV	90

WHITE

ITSAS MENDI 7 REISLING & CHARDONNAY TXAKOLINA 2014	59
CIRO PICARIELLO FIANO DI AVELLINO CAMPANIA 2013	66
DOMAINE JEAN TOUZOT CHARDONNAY BURGUNDY 2016	35
GOLAN HEIGHTS 'GIGAL' REISLING GALILEE 2014	44
ÀLVARO CASTRO MALVASIA BLEND DÃO 2015	32
IDLEWILD 'THE BEE' MUSCAT, ARNEIS CALIFORNIA 2017	57
SIDEBAR 'RITCHIE' SAUVIGNON BLANC RUSSIAN RIVER 2014	65

ROSÉ

PLANETA NERO D'AVOLA, SYRAH SICILY 2017	38
KIVELSTADT 'TWICE REMOVED' CARIGNAN MENDOCINO 2017	54

ROSÉ CONTINUED

ZOE AGHIORGHITIKO PELOPONNESE 2017	30
JOLIE LAIDE VALDIGUIÉ MENDOCINO COUNTY 2017	57
MAS DONIS GRENACHE BLEND MONTSANT 2017	34
DOMAINE VETRICCIE NIELLUCCIU BLEND CORSICA 2017	30
FANTI SANGIOVESE TUSCANY 2017	50
CHÂTEAU DE MANISSY GRENACHE BLEND TAVEL 2017	50

RED

TERRAZZE 'CIRNECO' NERELLO MASCALESE SICILY 2010	60
CLOS MAZURIQUE CABERNET FRANC SAUMUR 2016	38
CABURNIO CABERNET SAUVIGNON, MERLOT TUSCANY 2013	55
BROADSIDE MERLOT BLEND PASO ROBLES 2014	40
WIND GAP PINOT NOIR SONOMA COUNTY 2014	85
PASQUALE PELISSERO DOLCETTO PIEDMONT 2014	49
PULL 'BDX' CABERNET, MERLOT CALIFORNIA 2012	31
SAINT CYR GAMAY BEAUJOLAIS 2014	33

OPPULENT & ROBUST

WHITE

PAX 'BUDDHA'S DHARMA' CHENIN BLANC MENDOCINO COUNTY 2015	58
SOKOL BLOSSER CHARDONNAY OREGON 2017	66
TERRAZZE DELL'ETNA NERELLO MASCALESE BIANCO SICILY 2013	41
FAILLA CHARDONNAY SONOMA COAST 2015	78

RED

YANN CHAVE SYRAH COZES-HERMITAGE 2015	60
DE RESTIA TEMPRANILLO RIBERA DEL DUERO 2009	47
MONTEPELOSO AQUO MONTEPULCIANO, CABERNET TUSCANY 2014	56
JOHN DUVAL 'PLEXUS' SHIRAZ BLEND BAROSSA VALLEY 2013	75

MEMORABLE & AMBITIOUS

WHITE

OIKONOMOY 'SITIA' LIATIKO CRETE 2012	55
VOUGERIE 'CLOS DU PRIEURÉ' VOUGEOT BURGUNDY 2014	150

RED

DOMAINE THIERRY MORTET PINOT NOIR GEVREY-CHAMBERTIN 2015	125
DOMAINE GUIBERTEAU SAUMUR CABERNET FRANC LOIRE 2016	99
BORGOGNE BAROLO NEBBIOLO PIEDMONT 2011	92