

LUNCH



MEZZE \$5 each / 3 for \$15 / 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*

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 4 / ADD AVOCADO 2

LOCAL LETTUCES *peaches, almonds, mint, lemon buttermilk vinaigrette* 10

KALE SALAD *legumes, honey-roasted peanuts, herb dressing* 10

GRAIN BOWL *mixed grains, seasonal vegetables, *soft boiled egg* 12

SANDWICHES ADD A MEZZE 3

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles* 11

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* 10

BURGER* & FRIES *aged cheddar, bone marrow aioli, crispy vidalias, tomato jam* 14

B.L.T.'s CELEBRATE TOMATO SEASON / ADD A MEZZE 3

B.L.T. *mayo, Nueske's bacon, pan de cristal* ADD AVOCADO OR EGG 2 10

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

SOUTHERN B.L.T. *pimento cheese, coleslaw, brioche, pickled okra* 11

COLD-PRESSED JUICES 7.00 EA

COOL CANTALOUPE *cantaloupe, mint*

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*

CHERRY CLAFOUTIS
*pistachio ice cream,
pistachio crunch*

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

ICE CREAM & SORBET
seasonal daily variety

CHEF

Michael Zentner

Honest to GOODNESS

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical

BRUNCH



MEZZE *\$5 each / 3 for \$15 / all for \$45 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, dill salsa verde, cricgrains*

FALAFEL *baba ghanoush*

WHIPPED FETA *fermented honey, cracked black pepper*

HUMMUS *tahini, schug*

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

FRIES *house-made ketchup*

SUCCOTASH *corn, tomato, field pea, cotija*

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

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

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

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

PLATES

BROWN RICE BOWL* *poached egg, seasonal veggies, tahini* 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 *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

COLD-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*

COOL CANTALOUPE
cantaloupe, mint

CHEF
Michael Zentner

Honest to GOODNESS

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical

DINNER



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*

SHAVED COLLARD GREENS *gouda, focaccia crouton, pistachio*

STEWED OKRA *crispy country ham*

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

B&B BREAD BASKET *za'atar, olive oil* 5

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

B&B RICOTTA CHEESE *grilled peaches, lemon verbena, pistachio, sunflower flax sourdough* . . . 11

LOCAL FISH *summer vegetables, cherry tomatoes, lemon-basil vinaigrette*, 25

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

RED SNAPPER *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**

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



DESSERTS

CHOCOLATE TRUFFLE CAKE

milk chocolate ice cream, whiskey caramel

8

CHERRY CLAFLOUTIS

pistachio ice cream, pistachio crunch

8

BUTTERMILK PANNA COTTA

summer berries, lemon-thyme shortbread crumble

8

ASSORTED ICE CREAM & SORBETS

seasonal daily variety

4

CHEESE BOARD

Prairie Breeze, Field of Creams, Bellamy Blue

15



DESSERTS

CHOCOLATE TRUFFLE CAKE

milk chocolate ice cream, whiskey caramel

8

CHERRY CLAFLOUTIS

pistachio ice cream, pistachio crunch

8

BUTTERMILK PANNA COTTA

summer berries, lemon-thyme shortbread crumble

8

ASSORTED ICE CREAM & SORBETS

seasonal daily variety

4

CHEESE BOARD

Prairie Breeze, Field of Creams, 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
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



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
- GF chocolate truffle brownie* / 3.50
- seasonal bar* / 3.00

COOKIES

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

SAVORY

- seasonal quiche* / 3.75
- veggie empanada* / 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> |



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
- GF chocolate truffle brownie* / 3.50
- seasonal bar* / 3.00

COOKIES

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

SAVORY

- seasonal quiche* / 3.75
- veggie empanada* / 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> |


 SUMMER
OF
ROSÉ


 Butcher
& Bee

WINE BY THE GLASS

"ALL-STAR" ROSÉ FLIGHT 15
sample three of the staff favorites

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

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

ROSÉ

ROSE BONBON | CINSAULT, 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

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 11
coppery hue, floral, override pear, melon, mild acid

SEROL | GAMAY | LOIRE | 2017 12
ripe berries, fresh citrus, slightly sweet, crisp

PLANETA | NERO D'AVOLA, SYRAH | SICILY | 2017 10
strawberry aroma, floral, hints of blackberry, melon

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

J. BRIX | CINSAULT | SAN DIEGO | 2017. 14
unfiltered, unadulterated, barely ripe strawberry, peaches

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

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

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%

EDMUND'S OAST | CHARLESTON, SC 8
Something Cold - Blonde Ale 5%



WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2017
SCHRECKBICHL COLTERENZIO | MÜLLER-THURGAU | ALTO ADIGE | 2012
BORGO M | FRIULANO | FRIULI GRAVE | 2014

RED

PULL 'BDX' | CABERNET, MERLOT | CALIFORNIA | 2012
BODEGAS VALDEMAR | TEMPRANILLO | RIOJA | 2010
SAINT CYR | GAMAY | BEAUJOLAIS | 2014

ELECTRIC & ALIVE

SPARKLING

CASTELLROIG | XAREL-LO BLEND | CAVA | PENEDÈS | NV 45
EUGÈNE CARREL | GAMAY ROSÉ | SAVOIE | NV 42

WHITE

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
PEREGRINE | SAUVIGNON BLANC | NEW ZEALAND | 2015 49
BERTHIER | SAUVIGNON BLANC | LOIRE | 2017 37
DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014 68

ROSÉ

DIABLES 'BONBON' | CINSULT, SYRAH | PROVENCE | 2017 50
PULLUS | PINOT GRIGIO | SLOVENIA | 2017 46
LEITZ | PINOT NOIR | RHEINGAU | 2017 46
BRUNN | ZWEIGELT | AUSTRIA | 2017 46
BASTIDE BLANCHE | MOUVÈDRE BLEND | BANDOL | 2016 60

RED

MOREY | CHASSAGNE-MONTRACHET VV | BURGUNDY | 2014 68
KING & CANNON | PINOT NOIR | WILLAMETTE | 2016 42
LAETITIA | PINOT NOIR | ARROYO GRANDE | 2015 55
JULIEN SUNIER | GAMAY | MORGON | 2016 60
ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014 79
ABBZIA DI NOVACELLO | PINOT NERO | ALTO ADIGE | 2016 52
FORTY OUNCE | GAMAY | FRANCE | 2016 38

STRIKING & SUCCULENT

SPARKLING

MARIOTTI 'SÉT E MÉZ' | FORTANA ROSÉ | EMILIA-ROMAGNA | NV

AKAKIES | XINOMAVRO ROSÉ | GREECE | 2016

DUVAL LEROY 1ER CRU | CHARDONNAY | CHAMPAGNE | NV

WHITE

ITSAS MENDI 7 | REISLING & CHARDONNAY | TXAKOLINA | 2014

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013

DOMAINE BRU-BACHÉ | GROS MENSANG | JURANCON | 2014

DOMAINE JEAN TOUZOT | CHARDONNAY | BURGUNDY | 2016

GOLAN HEIGHTS 'GIGAL' | REISLING | GALILEE | 2014

ÁLVARO CASTRO | MALVASIA BLEND | DÃO | 2015

IDLEWILD 'THE BEE' | MUSCAT, ARNEIS | CALIFORNIA | 2017

TERRAZZE DELL'ETNA | NERELLO MASCALESE BIANCO | SICILY | 2013

REGO DO SOL | ALBARIÑO | RÍAS BIAxes | 2016

SIDEBAR 'RITCHIE' | SAUVIGNON BLANC | RUSSIAN RIVER | 2014

LE MONDE | PINOT BIANCO | FRIULI | 2016

ROSÉ

45 PLANETA | NERO D'AVOLA, SYRAH | SICILY | 2017 38

50 J. BRIX | CINSAULT | SAN DIEGO | 2016 54

99 ZOE | AGHIORGHITIKO | PELOPONNESE | 2017 30

JOLIE LAIDE | VALDIGUIÉ | MENDOCINO COUNTY | 2017 57

MAS DONIS | GRENACHE BLEND | MONTSANT | 2017 34

59 DOMAINE VETRICCIE | NIELLUCCIO BLEND | CORSICA | 2017 30

66 FANTI | SANGIOVESE | TUSCANY | 2017 50

37 CHÂTEAU DE MANISSY | GRENACHE BLEND | TAVEL | 2017 50

35 CUVELIER LOS ANDES | MALBEC | MENDOZA | 2017 45

44

32 RED TERRAZZE 'CIRNECO' | NERELLO MASCALESE | SICILY | 2010 60

57

41 CLOS MAZURIQUE | CABERNET FRANC | SAUMUR | 2016 38

45 CABURNIO | CABERNET SAUVIGNON, MERLOT | TUSCANY | 2013 55

BROADSIDE | MERLOT BLEND | PASO ROBLES | 2014 40

65 HERVE VILLEMADÉ | GAMAY | LOIRE | 2016 45

41

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014 85

PASQUALE PELISSERO | DOLCETTO | PIEDMONT | 2014 49

OPPULENT & ROBUST

WHITE

PAX 'BUDDHA'S DHARMA' | CHENIN BLANC | MENDOCINO COUNTY | 2015 58

SOKOL BLOSSER | CHARDONNAY | OREGON | 2017 66

M. CHAPOUTIER | MARSANNE | CHANTE-ALOUETTE | RHÔNE | 2015 90

FAILLA | CHARDONNAY | SONOMA COAST | 2015 78

RED

YANN CHAVE | SYRAH | COZES-HERMITAGE | 2015 60

VIÑA ARANA | TEMPRANILLO | RIOJA | 2009 67

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

E. GUIGAL | HERMITAGE BLANC | RHÔNE | 1999 100

RED

MAISON CHAMPY | PINOT NOIR | CHAMBOLLE-MUSIGNY | 2004 120

DOMAINE GUIBERTEAU | SAUMUR | CABERNET FRANC | LOIRE | 2016 99

BORGOGNE BAROLO | NEBBIOLO | PIEDMONT | 2011 92

CONVENTO SAN FRANCISCO | TEMPRANILO | RIBERA DEL DUERO | 2005 110