

BUBBLES

louis pato '09 espumante bruto, bairrada, portugal 10./45.
 (refreshing, dry sparkler - drink me with everything on our menu or on my own)
henriot "souverain" brut champagne, NV, champagne, france 75./bt1
 (smoky pear, quince, fresh bread, and utterly beautiful. if you don't drink it. we will)

ROSE

prentice '10 ramato pinot gris, whitlands, australia 11./40.
 (almonds, toasted brioche, and lovely soft tannins - drink me. just drink me)

WHITES

haut la vigne '09 semillion & sauvignon blanc, côtes de duras, france 10./40.
 (beeswax, melon, fleshy & herbacious - drink me with the scallops, mussels, or fish)
brkic '09 zilavka, c'itluk, bosnia-herzegovina 10./40.
 (fresh lilies, white eggplant, and thyme - drink me for a unique vegetable pairing)
domaine joel delaunay '09 sauvignon blanc, touraine, loire valley, france 11./42.
 (aromatic, bright w/ fruity and fresh lime aroma - drink me if you love fresh, structured whites)
lacroix gratiot '10 picpoul de pinet, languedoc, france 8./32.
 (pears, citrus, and a subtle mineral undertone - decidedly unique)
domaine gardiés '09 dry muscat, côtes catalanes, france 11./45.
 (honeysuckle and stone fruit - drink me with foiegras or roast chicken)
oremus '06, dry tokaji, tolcsva, hungary 13./62.
 (big, full & perfectly dry - drink me if you like a bit of oak)

REDS

biovio '09 rossesse, riviera ligure di ponente, italy 12./50.
 (black pepper, strawberries & some funk - drink me slightly chilled with chicken or pork)
tenuta la lumia '07 nero d' avola licata, sicily 11./34.
 (big, bold, spicy, & everything truly sicilian - drink me to warm your belly)
j heinrich '09 blaufränkisch, burgenland, austria 10./40.
 (black pepper, plums, and a hint of smoke - drink me for a simply joyous autumn red)
santa barbara '09 sangiovese rosso piceno, italy 8./34.
 (rich Bing cherries, chocolate, and a touch of spice - drink me if you like big wines and rich food)
tony coturri sandiocino NV cabernet & merlot & more, north coast, ca 12./40.
 (black fruit, barnyard, and a hint of salinity- a unique natural wine with HUGE flavor)
montebellón '08 tempranillo, ribera del duero, spain 9./38.
 (light, dry, and great with a variety of dishes- drink me if you like a hint of oak and wonderful simplicity)

dixie southern style lager, new orleans, louisiana 6.
pilsner urquel czech-style pilsner, pilsen, czech republic 6.
erdinger weissbier, erding, germany 7.
deschutes brewery mirror pond pale ale, bend, oregon 6.
flying dog brewery raging bitch ipa, frederick, maryland 7.
north coast brewing old rasputin imperial stout, fort bragg, california 8.
unibroue trios pistoles, belgian strong ale, chambly, quebec 8.

seared scallops mushroom & celery root hash, bacon vinaigrette 12.
PEI mussels fennel, saffron, tarragon aioli, grilled bread 9.
butter-jam-toast foie gras butter, kumquat ginger jam, rye toast 12.
crispy beef tongue horseradish, dill crème fraiche, radishes 10.
roasted bone marrow parsley salad, pickled fresno chilies, grilled bread 9.
crispy pork belly pickled sunchokes, plum puree 8.
fire roasted eggplant caviar feta, mint, sumac 6.
roasted jidori chicken mashed potatoes, green beans, gravy 19.
kitchen burger aged white cheddar, bacon, house-made pickles, thousand island 14.
kurobuta pork shank spatzle, brussels sprouts two ways, bourbon mustard sauce 23.
shrimp & grits spanish chorizo ragout 16.
beef short rib pot roast winter vegetables, parsnip puree, horseradish 24.
oreochiette pasta lamb ragout, goat cheese, pine nuts 18.
farroto roasted broccoli, aged white cheddar, crispy shallots 14.
market fish mp

SOUPS/SALADS

lentil soup cilantro, olive oil 6.
soup of the day 6.
watercress & endive salad pears, maytag blue cheese, walnuts, honey-sherry vinaigrette 10.
beet salad shaved fennel, orange, goat cheese, hazelnut vinaigrette 10.

ADD ME!

truffle mac& cheese 8.
parmesan truffle tots 6.
market vegetable 6.
roasted brussels sprouts 6.

DESSERTS

- warm chocolate & peanut butter cake banana ice cream, vanilla crème anglaise, salty peanut brittle 8.
- banana pudding vanilla custard, bananas, whipped cream, cookies 8.
- butter scotch pot de crème whipped cream, shortbread cookies 8.
- improved root beer float blanc vermouth, absinthe, vanilla ice cream, hank's gourmet root beer 10.

COFFEE

- ESPRESSO - INTELLIGENTSIA ROASTERS black cat project espresso blend
- single shot 2.5 americano 3.
- cappuccino 3.5 latte 4.

- COFFEE - INTELLIGENTSIA COFFEE rotating selection, 3.5
- pour over, single brewed cup
- french press

TEA

- HOT TEA BY THE POT (2-3 cups), 4.5
- black: organic earl grey
- oolong: wood dragon oolong
- green: organic jasmine green

- ICED TEA
- classic black ice tea 3.
- iced herbal, scarlet glow 3.

TAKE AWAY
all coffee & espresso drinks available at listed prices. hot tea TO GO available at 3.

N/A

bundaberg ginger beer (3.), hanks gourmet root beer (3.), mexican coke (3.), diet coke (2.), sprite (2.), fever tree tonic (3.), fever tree ginger ale (3.), fiji still water, 1 ltr (7.), san pellegrino sparkling, 1 ltr (7.), fresh lemonade or mint limeade (3.)

BAR | KITCHEN

dinner

- doc daneeka royale sparkling wine, gin, lemon, maple, grapefruit bitters
- north by northwest raisin rum, aquavit, amaro, lime, don's mix no 2, honey
- le renard rye whiskey, amaro, oj & lemon, cinnamon, bitters
- summer focus tequila, cynar, lime, cucumber, meringue
- last talkie pomme eau de vie, lime, maple, dash absinthe
- black magic woman irish whiskey, coffee liqueur, amaro, lime & pineapple
- moonlighter isly scotch, blanc vermouth, st-germain, bitters
- front seat toddy gin, scotch, sweet vermouth, cinnamon, OJ, bitters