

WINE BY THE GLASS / BOTTLE

SPARKLING (5oz)

Coppiere NV Prosecco <i>(Veneto, Italy)</i>	10 / 40
Uivo '22 Pet Nat <i>(Douro Valley, Portugal)</i>	10 / 40
Prisoner Wine Co '18 Unshackled Brut <i>(Napa Valley, California)</i>	12 / 48
Gaston Belvigne NV Brut Rosè Champagne <i>(Epernay, France)</i>	18 / 72

WHITE (6oz)

Hopler '22 Gruner Veltliner <i>(Burgenland, Austria)</i>	12 / 48
Wai Wai '24 Sauvignon Blanc <i>(Marlborough, New Zealand)</i>	12 / 48
Luna Gaia '22 Zibbibo <i>(Sicily, Italy)</i>	12 / 48
Post & Beam by Far Niente '21 Chardonnay <i>(Napa Valley, California)</i>	14 / 56

ROSE (6oz)

L'escarelle '23 Rosé of Grenache <i>(Mediterranee, France)</i>	12 / 48
Lyngrove '23 Rosé of Shiraz <i>(Stellenbosch, South Africa)</i>	12 / 48

ORANGE (6oz)

Union Sacre '22 Gewurz L'Orangerie <i>(Arroyo Seco, California)</i>	15 / 60
Gonc '20 Pinot Grigio Orange Wine <i>(Stajerska, Slovenia)</i>	15 / 60

RED (6oz)

Borealis '20 Pinot Noir <i>(Willamette, Oregon)</i>	12 / 48
Madai '20 Mencia <i>(Bierzo, Spain)</i>	12 / 48
JL Colombo '17 Côtes du Rhône <i>(Rhône Valley, France)</i>	14 / 56
Cuvelier Los Andes '19 Malbec <i>(Valle de Uco, Argentina)</i>	14 / 56
Chateau Amour '15 Medoc <i>(Bordeaux, France)</i>	16 / 64
Ancient Oak '18 Cabernet Sauvignon <i>(Sonoma Mountain, California)</i>	17 / 68
Hierogram Vineyards '21 Block 8 Zinfandel <i>(Lodi, California)</i>	12 / 48

SWEET (3oz)

Il Furetto '20 Brachetto d'Acqui <i>(Piemonte, Italy)</i>	10 / 60
Chateau Roumieu '20 Sauternes <i>(Bordeaux, France)</i>	16 / 64
Quinta Vale d. Maria '14 LBV Port <i>(Oporto, Portugal)</i>	14 / 80

COCKTAILS 14

GUAVA WATER

Chopin Vodka + coconut water + guava juice + splash Prosecco

UMAMI YUZU

Roku Gin + Junmai Ginjo Sake + Yuzu Sake + dash soy sauce

RUMGRONI

Kasama Small Batch Rum + Carpano Antica + Aperol

BUFFALO BELLINI SMASH

Buffalo Trace Bourbon + Cipriani peach puree

REPO PALOMA

Calirosa Reposado Tequila + fresh squeezed lime + grapefruit juice + club soda

SLEEPING BIRD ESPRESSO MARTINI

locally roasted espresso + Chopin Vodka + Licor 43

ANURA M & M

equal parts Montenegro Amaro + Akul Mezcal over ice + orange zest twist

BEER

Franziskaner Weissbier <i>(München, Germany)</i>	9
Grolsch Premium Pilsner SwingTop <i>(Enschede, Netherlands)</i>	10
Leffe Blonde Abbey Ale <i>(Namur, Belgium)</i>	10
Modelo Negra Lager <i>(Mexico City, Mexico)</i>	8
Yards IPA <i>(Philadelphia, Pennsylvania)</i>	8
Yuengling Light Lager <i>(Pottstown, Pennsylvania)</i>	6
Miller High Life Champagne of Beers <i>(Milwaukee, Wisconsin)</i>	6
... get it "Spagett" with a splash of Aperol and Lemon!	10

WINE FLIGHTS (2oz each)

Selections on Flight also available by the 6oz glass/bottle 15 / 60

SPRINGTIME IN ALSACE 15 flight

bright, aromatic whites, crisp and lean, no oak

- Hubert Meyer '21 Pinot Blanc
- Hubert Meyer '21 Riesling
- Hubert Meyer '21 Pinot Gris

TOUR OF TUSCANY 15 flight

same grape from 3 regions: bright cherry to deep dark plum to rustic and earthy

- Ventoso '21 Sangiovese ~ Morellino di Scansano
- Casalforno '20 Sangiovese ~ Maremma
- Salustri '19 Sangiovese ~ Montecucco

ALTERNATIVE TRIO 15 flight

unfiltered natty rosé, skin-contact orange, organic chillable red

- Populis '22 Rosé of Zinfandel/Pinot Gris *(Mendocino, California)*
- Fuso '22 Cataratto Orange Wine *(Sicily, Italy)*
- La Patience '22 Carignane/Syrah *(Bezounce, France)*



MENU BY CHEF ROBBIE JESTER!

SAVORY BEIGNETS 11

Crispy Savory Pastry + Pimento Cheddar Cheese
+ Fresh Chives
• *Suggested Wine Pairing: L'escarelle '23 Rosé*
(Mediterranee, France)

MUSHROOM GOAT CHEESE POLENTA FRIES 10

Creamy Polenta + Kennett Mushrooms
+ Chevre Cheese + Tomato Relish
• *Suggested Wine Pairing: Borealis '20 Pinot Noir*
(Willamette, Oregon)

TARRAGON CHICKEN SALAD DEVILED EGG 10

• *Suggested Wine Pairing: Wai Wai '24 Sauvignon Blanc*
(Marlborough, New Zealand)

CRISPY CRAB PANINO 17

Deviled Crab + Roasted Red Bell Pepper + Muenster Cheese
+ House Made Chips
• *Suggested Wine Pairing: Post & Beam '21 Chardonnay*
(Napa Valley, California)

ROASTED TOMATO AND BURRATA TOAST 12

• *Suggested Wine Pairing: Madai '20 Mencia*
(Bierzo, Spain)

MEDITERRANEAN CHARCUTERIE BOARD 18

Selection of cheese + meats + olives + crostini
• *Suggested Wine Pairing: Casalforno '20 Sangiovese Maremma*
(Tuscany, Italy)

NUTELLA AND JELLY CUPCAKES 5

• *Suggested Wine Pairing: Il Furetto '20 Brachetto d'Acqui*
(Piemonte, Italy)

barNA

0.0% BEER/SELTZER 7

- Athletic Brewing Light (Milford, Connecticut)
- Heineken (Amsterdam, Netherlands)
- Blue Moon Belgian White (Boulder, Colorado)
- Lagunitas IPNA (Petaluma, California)
- Kalo Hemp Infused Seltzer (Pequanock, New Jersey)

BUZZFREE WINE & BUBBLY 9

- Jeremiah's '22 Sparkling (Beneto, Italy)
- Geisen '23 Sauvignon Blanc (Marlborough, New Zealand)
- Joyous '23 Rosè (Napa Valley, California)
- Luminara '22 Red Blend (Napa Valley, California)

SPIRITLESS COCKTAILS 12

NAPEROL SPRITZ

NonAlc Jeremiah's Sparkling + Giffard Bittersweet Orange
+ FeverTree Club

MARGAFREETA

NonAlc Jalisco 55 Tequila + DHOS Orange Triple Sec
+ Fat & Juicy Margarita Mix

CLASSIC NONHATTAN

NonAlc Monday Whiskey + Roots Divino Aperitif Rosso
+ Black Walnut Bitters + Luxardo Cherry

FRENCH (-75)

NonAlc Knut Hansen Gin + Jeremiah's Sparkling
+ Pallini LimonZero

LIMONCELLO MARTINO

NonAlc Pallini LimonZero + Seedlip Garden

SODA 3

Coke, Diet Coke, Sprite, Seagram's Ginger Ale,
FeverTree Club & Tonic



PRE-CONSTRUCTION MENU
OPENING FALL OF 2024