



wine

WHITE

	gls./btl.
danielle de l'ansee <u>sauvignon blanc</u> , french - green apple, soft, dry, medium-body	10 / 35
vecchia torre <u>vermentino</u> , italy - peach, sea spray, lemon grass	11 / 38.5
proa brut <u>cava</u> , spain - apple, baking spice, balanced	9 / 31.5
garzon <u>albarino</u> , uruguay - melon, nectarine, fresh	10 / 35
bleeker <u>chardonnay</u> , california - stainless steel, crisp, bright	9 / 31.5
brunn <u>gruner veltliner</u> , austria - apple, citrus, pepper, crisp	9 / 31.5
annabella <u>chardonnay</u> , napa - golden apple, candied lemon peel, round, soft	10 / 35
moutard brut <u>champagne</u> , france - bright fruit, brioche, crisp	16 / 56
chateau fage <u>white bordeaux</u> , france - peach, white flower, lemon curd	10 / 35
serbal <u>viognier</u> , argentina - tropical fruit, acacia blossom, elegant	9 / 31.50
pierre sparr <u>pinot blanc</u> , alsace - pear, ripe fruits, mineral, ripe acidity	14 / 49
lobster reef <u>sauvignon blanc</u> , new zealand - grapefruit, easy, fresh	10 / 35
toucas <u>vinho verde</u> , portugal - lemon/lime, stone fruit, effervescent	9 / 31.5
lone birch <u>pinot gris</u> , oregon - honey, red apple, lychees, crisp	10 / 35
man <u>chenin blanc</u> , south africa - light, ripe peach, very crisp	9 / 31.5
timbre <u>chardonnay</u> , california - silky, long finish, oak	14 / 49
bauer haus <u>riesling</u> , germany - apricots, honey, medium, balanced acidity	10 / 35
conundrum <u>white blend</u> , california - pineapple, honeysuckle, melon	12 / 42
montefresco <u>prosecco</u> , italy - lime, grapefruit, crisp, clean	10 / 35
maz caz <u>white blend</u> , france - apple, stonefruit, crisp	11 / 38.5
pra otto <u>soave</u> , italy - pear, apricot, stone, soft	12 / 42

RED

francois montand <u>sparkling rose</u> , france - dried cherries, raspberry, crisp	10 / 35
lavendette <u>rose</u> , france - melon, peach, floral, dry	11 / 38.5
la rioja alta <u>tempranillo</u> , spain - dried cherry, cocoa nibs, vanilla oak	13 / 45.5
monferrato <u>dolcetto</u> , italy - red fruits, nutty, spices, earthy, dry	11 / 38.5
delincuente <u>grenache</u> , spain - cherry, kirsch, licorice	9 / 31.5
revolution <u>malbec</u> , argentina - plum, blueberry, chocolate	10 / 35
kennedy-shah <u>cabernet sauvignon</u> , washington - blackberry, vanilla, full-body	12 / 42
violin <u>pinot noir</u> , oregon - strawberry, raspberry, truffle, floral	15 / 52.5
pierano estate <u>petite syrah</u> , california - plum, chocolate, full-body	10 / 35
domaine des causses 'lirac' <u>cotes-du-rhone</u> , france - black pepper, blackberry, full	12 / 42
dante <u>merlot</u> , california - dark sweet fruit, baking spices	9 / 31.5
fabre montmayou <u>cabernet franc</u> , argentina - red fruit, medium-body, long finish	10 / 35
unity <u>cabernet sauvignon</u> , napa - mixed black fruit, cocoa, full-body, toasty oak	20 / 70
saldo <u>zinfandel</u> , california - black licorice, cherry, baking spice	18 / 63
j. lohr 'pure paso' <u>red blend</u> , california - powerful black fruit, sweet oak	15 / 52.5
belle glos 'dairyman' <u>pinot noir</u> , california - decadent, black cherry, sweet vanilla	20 / 70/ 140
katherine goldschmidt <u>cabernet sauvignon</u> , alexander valley - plum, caramel, toasty	15 / 52.5
j. lohr <u>syrah</u> , california - blackberry, currant, silky	10 / 35
jamieson ranch 'whiplash' <u>red blend</u> , california - mixed berry pie, medium, sweet oak	11 / 38.5
santa julia 'dulce tinto' <u>sweet red</u> , argentina - candied black fruit, smooth	9 / 31.5
chateau larose-trintaudon <u>bordeaux</u> , france - dusty tannins, black currant, dry	13 / 45.5

\$8 house wine

\$28 bottle

santa luz 'alba' sauvignon blanc salmon creek pinot grigio

douglas hill moscato foxbrook cabernet sauvignon

lulumi pinot noir



beer

draft

***** assorted rotating taps *****
please ask your bartender for details

bottles/cans

regulars

*stella artois
bud light
michelob ultra
shiner bock
corona light
blue moon
becks n/a**

hoppy & crafty

*catawba white zombie
wicked weed dr. dank ipa
sierra nevada hazy little thing
omission gluten free ipa
great lakes ed fitzgerald porter
maine 'lunch' ipa*

german

*weinstephan hefeweizen
hacker pschorr munich gold
hacker pschorr oktoberfest
kronenbourg 1664
bayerischer gose'
omb copper
benediktiner helles lager
benediktiner festbier
ettal marzen*

belgian

*duvel belgian blonde
la trappe
lindeman's lambic framboise
st. bernardus abt 12
duchess de bourgogne red sour ale*

cider 'n sour n' seltzer

*bold rock premium dry cider
noble tart cherry cider
white claw mango seltzer
truly wild berry seltzer*

beverages

*bottled water * \$2.00
saratoga sparkling water* \$3.25
soda* \$2.50
coke, diet coke, sprite, ginger ale, root beer
sparkling lemon pellegrino *\$2.75
juice * \$2.00
oj, pineapple, cranberry, peach, mango, pear
shirley temple* \$4.00
fruity fizz* \$6.00
elderflower syrup, grenadine, oj, sparkling water
cranberry smash* \$6.00
fresh cranberries, mint infused simple syrup, lime juice,
sparkling water, ginger ale*

* Non-alcoholic

small plates



mediterranean hummus

\$9.00

served w. garlic hummus toasted pita &
kalamata olives

creamy spinach & artichoke dip

\$9.00

served w. toasted pita
& kalamata olives

queen city pimento trio

\$9.00

made in CLT...3 styles, original, bacon &
blue cheese...served w. toasted pita &
kalamata olives

vegan board (v)

\$15.00

tofu with roasted garlic, pears, grapes,
apples, almonds, drunken tomatoes,
angry cucumbers, cornichons pickles,
fig jam, raisins, & crostini

mixed nut bowl \$5.00

kalamata olives \$5.00

dessert

cassinelli's chocolate truffles

3 for \$5

lavender honey
salted caramel
s'mores
the uncorked
iced cappuccino
birthday cake

(ask server for seasonal selections)

corkscrew cheese plates



petit plateau de fromage * \$17.00 * (1-2 ppl.)

chocolate lab (nc), aged mimolette (fr), fromage d'affinois (fr), crostini,
bonne maman honey jar, angry cucumbers,
spiced valencia almonds, fresh grapes

grand plateau de fromage * \$24.00 * (2-4 ppl.)

hickory grove (nc), alisios (esp), etxegarai (esp), blue jay (wi), crostini,
bonne maman honey jar, cornichons,
drunken tomatoes, spiced valencia almonds, fresh grapes

tour de fromage * \$59 * (6-8 ppl.)

all 10 cheeses!, crostini, spiced valencia almonds (2x), cornichons, (2x),
dried cherries (2x), bonne maman honey jar, angry cucumbers,
drunken tomatoes, divina fig jam, lusty monk spiced mustard

build your own board

all boards start at \$6 and include:

crostini, fresh grapes, spiced almonds divina fig jam & cornichons

** add additional charcuterie or cheese for \$3.75 per selection **

charcuterie selections

prosciutto di parma * smoked duck breast *

rosette de lyon salami * bacon butter

cheese selections

fromage d'affinois - soft, french double cream, brie (france)

mimolette - aged, hard, cow's milk gouda (france)

sapores del piave - hard, parmesan (italy)

etxegarai - aged, smoked manchego (spain)

alisios - paprika dusted goat/cow milk blend (canary islands)

blue jay - juniper berry studded blue cheese (wisconsin)

chocolate lab - semi-firm dusted in cocoa (nc)

hickory grove - semi-firm, rich, buttery (nc)

lindale - hard, buttery, gouda style (chapel hill, nc)

alp blossom - alpine cheese coated in herb & dried flowers (germany)

add-ons * \$3 each

** bonne maman honey jar, divina fig jam, drunken tomatoes,
pepper jam, angry cucumbers, lusty monk spiced mustard,
gluten free crisps**