



wine

WHITE

	<u>gls./btl.</u>
danielle de l'ansee <u>sauvignon blanc</u> , france - green apple, soft, dry, medium-body	10 / 35
soprasole <u>vermentino</u> , italy - floral, tangerine, apple, mineral, light salinity	11 / 38.5
proa brut <u>cava</u> , spain - apple, pineapple, fresh acidity	9 / 31.5
garzon <u>albarino</u> , uruguay - honey, mineral, brioche, citrus, saline finish	11 / 38.5
estrella <u>chardonnay</u> , california - stainless steel, crisp, green apple, bright	9 / 31.5
brunn <u>gruner veltliner</u> , austria - green apple pie, lemon, grapefruit, grassy, dry	9 / 31.5
annabella <u>chardonnay</u> , napa - golden apple, candied lemon peel, round, soft	11 / 38.5
albert bichot brut <u>champagne</u> , france - creamy, white blossom, nectarine	16 / 56
les cailloux <u>white bordeaux</u> , france - tropical fruits, oak spice, vibrant acidity	11 / 38.5
serbal <u>viognier</u> , argentina - tropical fruit, acacia blossom, elegant, full	9 / 31.50
lobster reef <u>sauvignon blanc</u> , new zealand - grapefruit, easy, fresh	10 / 35
toucas <u>vinho verde</u> , portugal - lemon/lime, stone fruit, effervescent, dry	9 / 31.5
lone birch <u>pinot gris</u> , oregon - honey, red apple, lychee, crisp	10 / 35
man <u>chenin blanc</u> , south africa - light, ripe peach, green apple, very crisp	9 / 31.5
singing tree <u>chardonnay</u> , california - lemon, asian pear, nutty brioche, apple pie	14 / 49
bauer haus <u>riesling</u> , germany - semi-sweet, apricot, honey, balanced acidity	10 / 35
conundrum <u>white blend</u> , california - pineapple, honeysuckle, peach, melon, creamy	12 / 42
montefresco <u>prosecco</u> , italy - lime, grapefruit, crisp, clean	10 / 35

RED

francois montand <u>sparkling rose</u> , france - dried cherry, raspberry, crisp	14 / 49
lavendette <u>rose</u> , france - dried red fruit, sandelwood, chalky, fresh, dry	11 / 38.5
vina alberdi <u>tempranillo</u> , spain - raspberry, light spice, long finish, silky	17 / 59.5
clos dalian <u>grenache</u> , spain - cherry, light toast, slight minerality, well rounded	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
(re)entrant <u>pinot noir</u> , oregon - red berries, cola, vanilla, earthy	15 / 52.5
pierano estate <u>petite syrah</u> , california - plum, chocolate, full-body	11 / 38.5
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 spice	9 / 31.5
aguijon de abeja <u>cabernet franc</u> , argentina - red fruit, medium-body, floral	11 / 38.5
h&g <u>cabernet sauvignon</u> , howell mtn, napa - sweet cherry, full, smooth, toasty oak	20 / 70
saldo <u>zinfandel</u> , california - black licorice, cherry, baking spice, velvety tannins	19 / 66.5
j. lohr 'pure paso' <u>red blend</u> , california - powerful black fruit, sweet oak	15 / 52.5
belle glos 'clark & telephone' <u>pinot noir</u> , california - red fruits, decadent, cedar, lush	20 / 70 / 140
katherine goldschmidt <u>cabernet sauvignon</u> , alexander valley - plum, caramel, toasty	16 / 56
j. lohr <u>syrah</u> , california - blackberry, currant, silky	11 / 38.5
jamieson ranch 'whiplash' <u>red blend</u> , lodi - dark fruits, medium, smooth, 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

house wines

\$9 glass
\$31.5 bottle

mars & venus sauvignon blanc salmon creek pinot grigio
the path 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
modelo
blue moon
becks n/a**

hoppy & crafty

*catawba white zombie
wicked weed pernicious ipa
foothills jade ipa
sierra nevada hazy little thing
omission gluten free ipa
great lakes ed fitzgerald porter
goose island bourbon county stout*

cider 'n sour n' seltzer

*bold rock premium dry cider
d9 brewers day off gose
d9 carnival sour
white claw mango seltzer
truly wild berry seltzer*

specialty import

*duvel belgian blonde
la trappe quadruple
lindeman's lambic framboise
samichlaus helles lager
maisel weiss hefeweizen
kronenbourg 1664
omb copper
benediktiner helles lager*

beverages

bottledwater \$2.00
sparkling water* \$3.25
soda* \$2.50
coke, diet coke, sprite, ginger ale, root beer
juice* \$2.00
oj, pineapple, cranberry, peach/mango, apple cider
shirley temple* \$4.00
fruity fizz* \$6.00
elderflower syrup, grenadine, oj, sparkling water
little blue monster* \$6.00
blue curacao syrup, lemon juice, sprite, lemon wheel
lavender lemonade* \$6.00
lavender syrup, lemon juice, sprite, lemon wheel*

*** Non-alcoholic**

small plates



mediterranean hummus

\$9.00

garlic hummus served w. toasted pita
& fresh veggies

creamy spinach & artichoke dip

\$9.00

served w. toasted pita

queen city pimento trio

\$9.00

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

vegan board (v)

\$15.00

tofu dip with roasted garlic, grapes,
almonds, drunken tomatoes, angry
cucumbers, cornichon pickles, fresh
veggies, apple slices, raisins, pita &
crackers

*Sub Gluten-Free Crackers for pita

mixed nut bowl \$5.00

olive bowl \$5.00

dessert

cassinelli's chocolate truffles

3 for \$6

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), honey jar, pepper jam, 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

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 **