

# BUVETTE

## LIBATIONS

### RAS EL HANOUT / 16

Bulliet Rye, Amaro Montenegro, Ras El Hanout syrup, house aromatic bitters

### PRIMAVERA / 16

Chemist barrel-aged gin, Aperol, pineapple, lemon, maple, lemongrass, ginger bitters

### CURUPIRA / 18

Dragon fruit Cachaca, Brazilian banana liqueur, pineapple liqueur, lemon, lemongrass bitters, passion fruit foam

### RIVIERA OAXAQUENA / 16

Sombra mezcal, lime, agave, peach & habanero shrub, orange liqueur

### UTOPIAN DESIRES / 16

Muddy River Silver rum, ginger liqueur, grapefruit, house strawberry rhubarb cordial, rosemary rhubarb bitters, egg whites

### PLUIE MAUVE / 18

Empress Gin, lemon & pineapple, honey lavender syrup, lavender bitters, lemon meringue foam

### CLAN COLQUHOUN / 18

Ardbeg WeeBeastie Single Malt, Campari, sweet vermouth, Benedictine, orange blossom water

## B E E R

D	Heist Blueberry & Pomegranate Berliner Weisse - 12 oz	9
R	Divine Barrel Crown Club Kolsch	9
A	Triple C Golden Boy Blonde	9
F	Burial Without Fading Daydreams Wheat Ale	9
T	Wooden Robot Overachiever Pale Ale	8
	Resident Culture Lightning Drop Hazy IPA	9
	Devil's Logic Verbal Judo IPA - 12 oz	9
	Pilot Wurst Dressed Belgium Dubbel - 12 oz	10

B &	Birdsong Rain Fruited Sour	9
O C	Heist Freeze Pineapple Berliner Weisse Ale	9
T A	Red Clay Queen City Common Cider	8
T N	Red Clay Blackberry Crumble Cider	9
L S	Resident Culture Everything Is A Good Idea	8
E S	Low Gravity - 2.5% ABV	
	Brooklyn Brewery NA Hoppy Amber Ale	6

## NON - ALCOHOLIC

M T	OUT OF BOUNDS / 10
O A	passion fruit kiwi puree, pineapple, lemon, honey
C I	
K L	BISOUS PAPILLON / 10
S	soursop puree, blackberry lemon basil shrub, vanilla, ginger ale

## W I N E S B Y T H E G L A S S

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2019	14
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2021	22
D	Souson- Coto de Gomariz “The Flower & the Bee”; Galicia, ESP 2020	13
S	Cabernet Sauvignon – Airfield; Yakima Valley, WA 2019	14
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15
	Super Tuscan - Poggio Al Tesoro “Mediterra”; Bolgheri, IT 2020	15
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR 2016	18
	Monastrell – Altos De Luzon; Jumilla, ESP 2019	16

W	Pinot Gris – Boomtown; Columbia Valley, WA 2021	14
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11
I	Sauvignon Blanc – Domaine Gerard Fiou; Sancerre, FR 2021	20
T	Grüner Veltliner – Weszeli; Langenlois, AU 2021	14
E	Riesling – Joseph Cattin; Alsace, FR 2020	13
S	Chardonnay - De Wetshof “Limestone Hill”; Robertson, SA 2022	14
	Albarino – Lamilla; Rias Baixas, ESP 2021	15

R	Negroamaro - Calafuria; Puglia, IT 2021	11
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2021	14
S		
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B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15
U	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12
B	Chardonnay, Pinot Noir, Meunier - Lombard Extra Brut Premier Cru;	25
L	Champagne, FR NV	
E		
S		

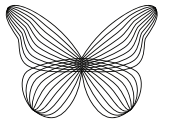


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# CULINARIA

## SMALL SHAREABLES

**MARIPOSA MEZZE BOARD / 16**  
tzatziki, hummus with roasted garlic,  
garden vegetables, marinated olives,  
roasted eggplant, pepperonata, za'atar  
pita

**WOOD HEARTH KABOBS**  
lamb kofta / 8 shrimp / 7 chicken / 6

**OLIVE FOCACCIA / 6**  
roasted garlic & rosemary focaccia,  
tapenade, Arbequina olive oil

**STREET CORN FRITTERS / 13**  
sweet corn, serrano, cotija, crema, smoked  
paprika, cilantro

**PORK BELLY BULGOGI LETTUCE  
WRAPS / 17**  
seared pork belly, sticky rice, kimchi slaw,  
roasted peanuts, sweet mirin sauce

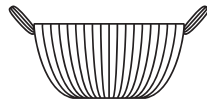
**TUNA CRUDO\* / 14**  
satsuma orange, togarashi, sesame, pickled  
peppers, green onions

**HEARTH ROASTED  
MUSHROOMS / 13**  
house-made focaccia, boursin, pickled  
shallots, thyme bechamel

**PULLED DUCK AREPAS / 14**  
chorizo-spiced pulled duck confit, crema,  
pickled jalapeños, cilantro

**TORCHON OF FOIE GRAS\* / 25**  
local nectarine mostarda, fleur de sel,  
toasted brioche, hazelnut tuille

\*We recommend pairing this dish with two glasses  
of French Sauternes / +\$24



## LARGE SHAREABLES

**GULLAH PAELLA / 39**  
crisped Carolina gold rice pilaf, andouille &  
chorizo, gulf shrimp, fresh daily catch,  
oysters, soffrito, saffron

**PIRI PIRI CHICKEN  
18 HALF / 34 WHOLE**  
African birdseye chili marinated  
roasted chicken, cilantro-lime sauce

**FISH CAMP / 27**  
fried daily catch, gulf shrimp, VA oysters,  
fries, remoulade, lemons

**WINTER SQUASH LASAGNA / 27**  
fresh pasta, honey & brown butter roasted  
squash, kale, ricotta, gorgonzola dolce,  
balsamic, pecans, basil pistou  
Add Italian Sausage / 5

**CHIPOTLE CRUSTED SHORT  
RIBS / 40**  
creamy aji sweet potatoes, chimichurri

**HEARTH ROASTED  
SALMON\* / 27**  
cucumber salad, Swedish mustard sauce

\*This item may be served raw or undercooked. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

## SOCIAL SIDES

**TANDOORI SPICED  
CAULIFLOWER / 9**  
hearth roasted, golden raisins, raita

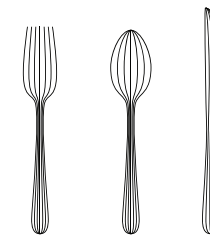
**SQUASH CASSEROLE / 8**  
house-made boursin, fresh herbs,  
roasted garlic, wood-smoked croutons

**CUCUMBER & TOMATO  
SALAD / 8**  
feta, red onions, Thassos olives

**WOOD HEARTH ROASTED  
MARKET VEGETABLES / 8**  
fresh herb labneh, EVOO, lemon

**CRISPY GRECIAN ROASTED  
POTATOES / 7**  
Greek spices, preserved lemon, tzatziki

**100 GARDENS SALAD / 7**  
local lettuces, radish, torn croutons,  
lemon-shallot vinaigrette



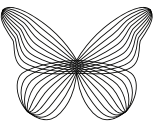
WORLD TO TABLE

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