

BUVETTE

LIBATIONS

AMERICAN PHAROAH / 16

Bulliet Bourbon, Ancho Reyes chili liqueur, salted grapefruit cordial, grapefruit, smoky Paloma bitters

PASION DEL DRAGON / 18

Corralejo Reposado, orange liqueur, passionfruit cream, orange bitters, pink dragonfruit lychee foam

CURRIED PINA COLADA / 18

Muddy River basil rum, pineapple, coconut milk, Thai curried pineapple cordial, lemongrass bitters, coconut meringue

AGUA VERDE / 20

Chimichurri infused mezcal, Ancho Reyes Verde liqueur, cucumber-mint ginger purée, ancho tincture, orange bitters

MARIPOSA SUMMER SPRITZ / 13

Muddy River rum, cava, Luxardo liqueur, lemon, vanilla syrup

AMOUR D'ÉTÉ / 15

Nolet's gin, Benedictine, 1000 Pier's Fruits Noir, cava, lemon, licorice bitters, absinthe mist

CLAN COLQUHOUN / 18

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



B E E R

D	Heist Exact Estimate Barrel Aged Peach Sour -12 oz 4.8%	12
R	Divine Barrel Czech Pils 5.2%	9
A	Triple C Toes in the Sand Fruited Wheat 5.3%	9
F	Burial Find Freedom Within the Cosmos Saison 4%	10
T	Wooden Robot Good Morning Vietnam Coffee Blonde 5%	12
	Resident Culture Lighting Drop Hazy IPA 12 oz 6.5%	9
	Devil's Logic True to Form West Coast IPA - 12 oz 7.3%	9
	Pilot Dunkel Bock - 12 oz 6.3%	10

B &	Resident Culture Working Lunch Gose Sour Ale 5%	12
O C	Blue Blaze Brewery Black Blaze Milk Stout 5%	10
T A	Petty Theives Drift Fruit Punch Seltzer 5.5%	10
T N	Red Clay Queen City Common Cider 6.9%	10
L S	Red Clay Holla Pina Cider 6.5%	11
E	NoDa Hopsidaisical Session IPA 5.1%	8
S	Brooklyn Brewery NA Hoppy Amber Ale	6

LIMONADA DE SANDIA / 12

M T	zero-proof tequila, watermelon purée, lemon, ginger ale
O A	
C I	VERANO / 12
K L	
S	zero-proof gin, cucumber-mint ginger purée, lime, tonic

WINES BY THE GLASS

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2019	14
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2021	22
D	Red Blend - Angels & Cowboys; Sonoma County, CA 2020	14
S	Cabernet Sauvignon – Omen; Santa Rita Hills, CA 2020	14
	Malbec - Decero “Remolinos Vineyard”; Mendoza, ARG 2018	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

W	Pinot Gris – Boomtown; Columbia Valley, WA 2021	14
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11
I	Sauvignon Blanc – Domaine Gerald Fiou Sancerre, FR 2021	20
E	Grüner Veltliner – Wenzel; Langenlois, AU 2021	14
S	Riesling – Lingenfelder “Bird-Label” Kibinett; Pfalz, GER 2020	14
	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”;	14
S	Languedoc-Roussillon, FR 2021	
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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
B	Champagne, FR NV	
L		
E		
S		

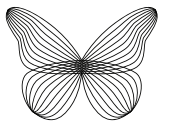


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CULINARIA

À LA CARTE DELICACIES

HOUSE-MADE BREAD OPTIONS

Garlic & Rosemary Focaccia / 6
Sourdough / 6

SEAFOOD TINS

Sardines in Oil / 18
Mussels in Escabeche / 18
Cod Liver in Oil / 15

HOUSE-MADE SPREADS

Uni Mousse / 16
Black Truffle Butter / 15
Chicken Liver Mousse / 12
Boursin Cheese / 6
Olive Tapenade / 4

SMALL SHAREABLES

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

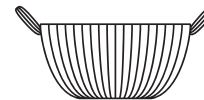
FRESH BURRATA / 16

Siano burrata, pickled tomato, pea gazpacho, balsamic glaze

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

SQUASH LASAGNA / 27

fresh pasta, honey & brown butter roasted squash, kale, ricotta, gorgonzola dolce, balsamic, pecans

Add Italian Sausage / 5

CHIPOTLE CRUSTED SHORT RIBS / 40

creamy aji sweet potatoes, chimichurri

HEARTH ROASTED SALMON* / 27

cucumber salad, Swedish mustard sauce

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

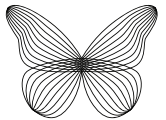
local lettuces, radish, torn croutons, lemon-shallot vinaigrette

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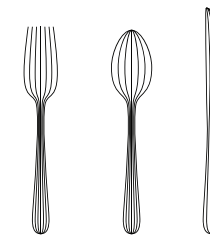


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WORLD TO TABLE

*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