

# BUVETTE

## LIBATIONS

### PICASSO SPRITZ / 13

Pinnix Gin, Sfumato Amaro, raspberry, lemon, ginger, sparkling wine

### DULCE DE LECHE MARTINI / 18

espresso, vanilla infused vodka, espresso liquor, porter syrup, whipped dulce de leche

### BEULLEODI MELI / 12

vodka, Korean spiced bloody mix, togarashi, pickles

### AGUA DE VIDA / 13

*(served hot)*

Rittenhouse Rye, Licor 43, honey, lemon, yerba mate tea

## NON-ALCOHOLIC

### OUT OF BOUNDS / 10

passion fruit kiwi puree, pineapple, lemon, honey

### BISOUS PAPILLON / 10

soursop puree, blackberry lemon basil shrub, vanilla, ginger ale

### TEA / 3.5

sweet & unsweet

### COFFEE / 5

regular & decaf

## BEER

<b>D</b>	Devil's Logic Komunity Kolsch ~ 16 oz	9
<b>R</b>	Resident Culture Island Time Mexican Lager ~ 16 oz	8
<b>A</b>	Triple C Seasonal Selection ~ 16 oz	8
<b>F</b>		
<b>T</b>	Pilot Hazy Skies Hefeweisen ~ 16 oz	10
	Wooden Robot What He's Having IPA ~ 12 oz	8
	Heist Brewing Citraquenched Hazy IPA ~ 16 oz	9
	Heist Global Happiness Brown Ale ~ 16 oz	8
	Birdsong Wake Up Porter ~ 12 oz	8

<b>B &amp;</b>	Old Speckled Hen	7
<b>O</b>	Samuel Smith Oatmeal Stout	7
<b>C</b>		
<b>T</b>	Founders Mas Agave Clasica Lime Imperial Gose	10
<b>A</b>	Triple C Sunshine Sherbert Sour	9
<b>N</b>		
<b>S</b>	Bhramari Salted Caramel Apple Sour	12
<b>L</b>	Red Clay Queen City Common Cider	7
<b>E</b>		
<b>S</b>	Red Clay Cranberry Crumble Cider	8



## WINES BY THE GLASS

<b>R</b>	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2019	14
<b>E</b>	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara, CA 2021	22
<b>D</b>	Cabernet Franc, Merlot, Syrah – Mariposa; Maule Valley, CL 2018	14
<b>S</b>	Cabernet Sauvignon – Airfield; Yakima Valley, WA 2019	14
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15
	Super Tuscan - Caburnio; Tuscany, IT 2016	16
	Bordeaux Blend – Chateau Priure de Blaignan; Medoc, FR 2016	18
	Monastrell – Altos De Luzon; Jumilla, ESP 2019	16

<b>W</b>	Pinot Gris – Boomtown; Columbia Valley, WA 2021	14
<b>H</b>	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11
<b>I</b>	Sauvignon Blanc – Gerard Fiou; Sancerre, FR 2021	20
<b>T</b>		
<b>E</b>	Grüner Veltliner – Weszeli; Langenlois, AU 2021	14
<b>S</b>	Riesling – Joseph Cattin; Alsace, FR, 2020	13
	Chardonnay - Cantele “Teresamanara”; Puglia, IT 2021	15
	Albarino – Lamilla; Rias Baixas, ESP, 2021	15

<b>R</b>	Negroamaro - Calafuria; Puglia, IT 2021	11
<b>O</b>	Mourvedre, Grenache Gris - Lafage “Miraflores”;	14
<b>S</b>		
<b>É</b>	Languedoc-Roussillon, FR 2021	

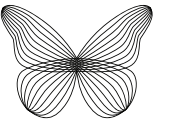
<b>B</b>	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15
<b>U</b>	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12
<b>B</b>	Chardonnay, Pinot Noir, Meunier - Lombard Extra Brut Premier Cru;	25
<b>L</b>	Champagne, FR NV	
<b>E</b>		
<b>S</b>		

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# CULINARIA

## SMALL SHAREABLES

### TUNA CRUDO\* / 14

satsuma orange, togarashi, sesame, pickled peppers, green onions

### STREET CORN FRITTERS / 13

sweet corn, serrano, cotija, crema, smoked paprika, cilantro

### PULLED DUCK AREPAS / 14

chorizo-spiced pulled duck cont, crema, pickled jalapeños, cilantro

## MAINS

### CHICKEN SOUVLAKI WRAP / 16

lettuce, tzatziki, marinated tomato, cucumber & onion

### LAMB BURGER / 18

sundried tomato jam, shaved white onion, smoked gouda, arugula, tzatziki, served with house-made fries

### PORK BELLY BOWL / 18

sticky rice, kimchi, shaved cucumber, seaweed, soy-marinated soft-boiled egg, gochujang

### SHRIMP & GRITS / 20

comeaux andouille, caramelized onions & peppers, sun dried tomatoes, pickled jalapeños

### FISH & CHIPS / 24

crispy fresh-caught fish, house-made fries, remoulade, lemon

ADD PROTEIN TO ANY SALAD OR BOWL!  
CHICKEN / 7 SALMON / 8 SHRIMP / 7

### SHAKSHUKA / 16

Moroccan stewed tomatoes, eggs, barrel aged feta, cilantro, toasted baguette

### PERUVIAN CHICKEN BOWL / 18

marinated & grilled chicken, rice, aji verde, avocado & tomato, pickled shallots

### MEDITERRANEAN AVOCADO BOWL / 17

roasted tomato, sumac-grilled onion, feta, thassos olives, quinoa, tzatziki

### COBB SALAD / 16

smoky bacon, cherry tomatoes, avocado, boiled eggs, blue cheese, red wine vinaigrette

### ARUGULA SALAD / 15

goat cheese, spiced pecans, lemon-hydrated cranberries, lemon & caramelized shallot vinaigrette

## SIDES

### CUCUMBER & TOMATO SALAD / 6

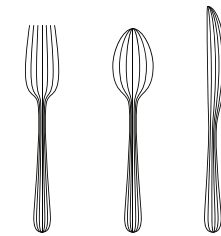
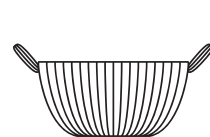
feta, thassos olives, basil & mint

### HOUSE-MADE FRIES / 5

### MIXED FRUIT / 6

### SIDE SALAD / 7

100 Gardens lettuce, cucumber, tomato, radish, choice of dressing (lemon & caramelized shallot vinaigrette or red wine vinaigrette)



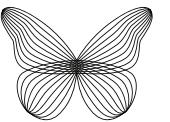
WORLD TO TABLE

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*\*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