

BUVETTE

LIBATIONS

COUPE DU ROI / 16

Bulliet Bourbon, Cynar, Betnik Liqueur, Simple, Rhubarb & Orange Bitters

BRISE D'HIVER / 16

Conniction Gin, Elderflower, Zaphod, Lemon, Tonic

FUEGO DEL CORAZON / 16

Rittenhouse Rye, Corralejo Reposado, Hot Honey Pineapple Cordial, Oscura Amaro, Lemon, Pineapple

BESO DEL DRAGON / 16

Los Vecinos Mezcal, Cilantro, Mint, Jalapeno, Ginger, Lime, Pineapple, Agave

BANJUL / 15

Muddy River Silver Rum, Lime, Spiced Cranberry Cordial, Grenadine, Ginger Liqueur, Cava

VIRACOCHA / 18

Pisco, Averna Amaro, Yellow Chartreuse, Raspberry, Lemon, Passion Fruit Foam

BUAIDH NO BAS / 18

Dewars Scotch, Couvosier Congac, Benedictine, Fernet, Campari, Absinthe Mist

PICASSO SPRITZ / 13

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

BEER

D	Devil's Logic Komunity Kolsch	9
R	Resident Culture Island Time Mexican Lager	8
A	Triple C Seasonal Selection	8
F		
T	Pilot Hazy Skies Hefeweisen	10
	Wooden Robot What He's Having IPA - 12 oz	8
	Heist Brewing Citraquenched Hazy IPA	9
	Heist EveryDay Sipping ESB	8
	Birdsong Wake Up Porter - 12 oz	8

B &	Triple C Sunshine Sherbert Sour	9
O	Bhramari Salted Caramel Apple Sour	14
C		
T	Red Clay Queen City Common Cider	8
A		
N	Red Clay Blueberry Crumble Cider	9
L		
S	Resident Culture Everything Is A Good Idea	8
E	Low Gravity - 2.5% ABV	
S	Brooklyn Brewery NA Hoppy Amber Ale	6

NON-ALCOHOLIC

M	OUT OF BOUNDS / 10
O	Passion Fruit Kiwi Puree, Pineapple, Lemon, Honey
C	
K	
T	BISOUS PAPILLON / 10
A	Soursop Puree, Blackberry Lemon Basil, Shrub,
I	Vanilla, Ginger Ale
L	
S	

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		
S	Cabernet Franc, Merlot, Syrah - Mariposa; Maule Valley, CL 2018	14
	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

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

R	Negroamaro - Calafuria; Puglia, IT 2021	11
O	Mourvedre, Grenache Gris - Lafage "Miraflores";	14
S		
É	Languedoc-Roussillon, FR 2021	

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		

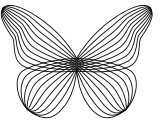


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CULINARIA

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

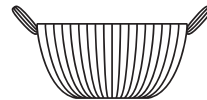
PULLED DUCK AREPAS / 14

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, soffritto, 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

FALL 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

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

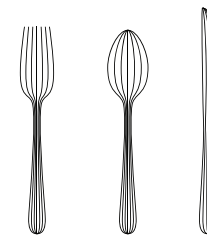
fresh herb labneh, EVOO, lemon

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

*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.

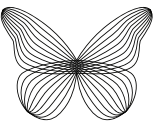
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

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