

BUVETTE

LIBATIONS

MAPLE BOURBON BLAZER/ 18

Penelope Bourbon, Fernet, Smoked Maple Cordial, Black Walnut Bitters, Aromatic Bitters

FROSTED EMBER/ 16

George Dickle Rye, Fall Pear Shrub Allspice Dram, Brown Sugar Cinnamon Syrup, Black Pepper Tincture, Aromatic Bitters, Smoked Spiced Apple Foam

AUTUMN IN KYOTO/ 18

Aviation Gin, Damion Road Sake, Ginger Sakura Blossom Cordial, Yuzu Puree Aromatic Bitters, Lemongrass Bitters Sparkling Wine

TWILIGHT SMOKE/ 16

Los Siete Mezcal, Astral Resposado Tequila Blackberry Ginger Shrub, Honey Citrus Syrup, Lemon Juice, Lavender Bitters Aromatic Bitters

ANDEAN HARVEST/ 16

Pisco, Chicha Morada Reduction, Lime Juice, Spiced Apple Syrup, Ginger Ale Amargo Chunchu Bitters

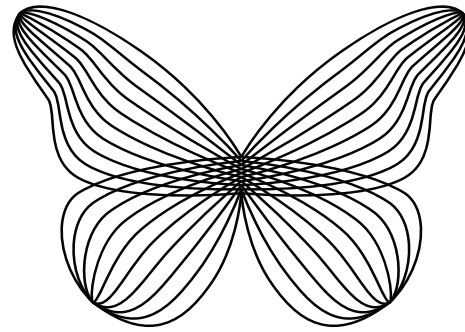
CHURRO Y CALABAZA /18

Muddy River Spiced Rum, Pumpkin Spiced Rum Chata, Vanilla Syrup, Lemon Juice Brown Sugar Cinnamon Syrup Aromatic Bitters, Cinnamon Tincture Pumpkin Spiced Churro Foam

FALL SPICE SANGRIA/ 40

Barone Fini- Merlot, Muddy River Spiced Rum, Spiced Apple Syrup, Blackberry Ginger Shrub, Orange Juice, Ginger Ale

Pitcher Serves up to 3 guests



BEER

D	Wooden Robot Not the Bees Honey Amber Ale 12 oz 5.4%	9
R	Sierra Nevada Oktoberfest Festbier 6%	8
A	Hopfly Carolina Crush Wheat Ale 5%	10
F	Triple C Czech Style Pilsner 5.4%	9
T	Divine Barrel WC IPA- 12 oz 6.6%	9
	Birdsong Pink Robot Sour Ale- 12 oz 3.9%	9
	Lower Left Coconut Vanilla Blonde Ale 5.2%	9
	Triple C Kei Truck Rice Lager -5.2%	9

B &	Carabas Vanilla Coffee Blonde Ale 4.7%	8
O	Heist Citraquenche'l Hazy PA 7.5%	13
C	Triple C WC IPA 6.2%	10
T	Pilot Kolsch Me if You Can Kolsch 5%	11
A	Red Clay Queen City Common Cider 6.9%	10
N	Sierra Nevada Trail Pass Non-Alcoholic IPA	8
L		
E		
S		

AUTUMN ORCHARD FIZZ /14

M	Zero-Proof Gin, Spiced Apple Syrup
T	Blackberry Ginger Shrub, Lemon Juice, Tonic
O	
A	
C	
I	
K	SPICED GINGER & PEAR SMASH / 14
L	
S	Zero Proof Rum, Fall Pear Shrub, Ginger Sakura Syrup Lime Juice, Ginger Beer

WINES BY THE GLASS

R	Pinot Noir – Louis Latour “Valmoissine,” Provence, FR 2021	15/60
E	Chianti Classico - La Sala 'Del Torriano,' Tuscany, IT	15/60
D	Tempranillo – Artuke Pies Rotos, Rioja, ESP 2021	16/62
S	Bordeaux Blend – Chateau Prieure de Blaignan, Medoc, FR 2016	18/66
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58
	Promenor- Canuco- Doruro, PT 2021	14/58
	Montepulciano- Pietramore, Abruzzo, IT 2021	15/60
	Syrah- Julien Cecillon- Rhone, FR 2022	15/60

W	Vinho Verde – Arios Aguafuerte, Portugal, 2022	12/54
H	Sauvignon Blanc – The Crossing, Marlborough, NZ 2023	14/58
I	Sauvignon Blanc - Domaine Calcaire, Sancerre, FR 2022	20/70
T	Riesling – Lingenfelder “Bird-Label” Kabinett, Pfalz, GER 2020	15/60
E	Chenin Blanc - Les Athletes Du Vin, Vin de France, 2023	14/58
S	Tralivio- Sartarelli, Marche, IT 2022	15/60
	Chardonnay - The Calling, Sonoma, CA 2021	15/60

R	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
O	Domaine Les Terres, Provence, France	16/62
S		
E		

B	Pinot Noir - Lucien Albrecht, Brut Rosé; Cremant d’Alsace, FR	14/58
U	Prosecco- Giusti ‘Alla Nostra’ Extra Dry, Prosecco, IT	13/56
B	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90
B		
L		
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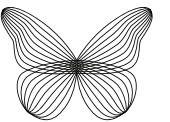


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CULINARIA

SMALL SHAREABLES

MOROCCAN MEZZE BOARD / 21

pistachio whipped feta, roasted beets salad
muhammara dip, tzatziki, radish
cucumber, spiced carrots
house-made pita

SAFFRON ARANCINI/ 17

activated charcoal, risotto, mozzarella
harissa spiked tomato aioli

CHARRED ELOTE CORN FRITTERS/ 15

cotija cheese, jalapeno, cilantro crema

SPICED CHICKEN PASTILLIA/ 26

Golden phyllo, almonds, cinnamon

TUNA POKE TACOS* / 16

crispy gyoza, English pea guacamole jalapeño,
truffle ponzu, paddlefish caviar

PULLED DUCK AREPAS / 16

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

LEMON WHIPPED RICOTTA / 14

oven roasted ricotta, garden tomato confit
garlic, herbs toasted crostini

OCTOPUS AL LA PLANCHA / 17

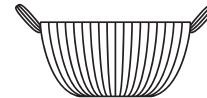
potato ndjua foam, marcona almond
guanciala vinaigrette, espelette pepper
bottraga

SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad
fresno pepper

ANCHO CHILI DUCK BREAST/ 28

sweet potato, truffle, duck tart



LARGE SHAREABLES

GULLAH PAELLA / 42

crisped Carolina gold rice pilaf
andouille & chorizo, gulf shrimp, cod
oysters, soffrito, saffron

PIRI PIRI HALF CHICKEN/ 27

African birdseye chili marinated
roasted chicken, Portuguese African
blue cornbread, sundried tomato butter

WOODLAND MUSHROOM RISOTTO/ 28

mushroom reduction, parmesan crisp, truffle

LOMO SALTADO / 29

braised beef cheeks, Peruvian potato textures
tomatillo pico de gallo, jasmine rice
peppers, onions, tomatoes, aji amarillo crema

BAKALIAROS SKORDALIA / 22

crispy cod, whipped garlic potatoes
roasted beet yogurt salad, beet purée

BONE IN "BEDROCK" SHORTRIB / 48

Yucca mash, smoked blackberry chimichurri
broccolini, scallion ginger vinaigrette, crispy leeks

WHOLE ROASTED BRANZINO * / MV

chermoula, olive-caper salsa, spiced lentils

SEARED SCALLOPS* / 44

forbidden black rice, prosciutto, XO uni sauce, yuzu
pickled celery

SOCIAL SIDES

FETA SALAD / 13

barrel-aged feta, heirloom tomatoes
cucumber, cured black olives, red onion
green bell pepper, capers, oregano
EVOO, red wine vinegar

CRISPY GRECIAN

ROASTED POTATOES / 7

Greek spices, tzatziki
preserved lemon

100 GARDENS SALAD / 8

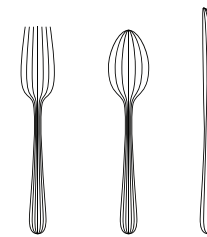
local lettuces, radish, torn croutons
pickled ramp ranch

TANDOORI SPICED CAULIFLOWER/ 10

hearth roasted, golden raisins, raita

**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



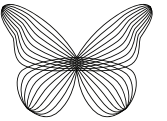
WORLD TO TABLE

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