

BUVETTE

LIBATIONS

APPALACHIAN MYSTIC MANHATTAN/15
George Dickle rye, sweet & dry vermouth, smoked apple cider, apple pie bitters

LAGOS DE MORENO* / 18
Astral Reposado, apple brandy, cinnamon maple syrup, lemon, apple pie bitters, maple, pear

CHARLOTTE'S REVERIES / 16
Muddy River spiced rum, vanilla molasses syrup, walnut bitters

SANTA MARIA / 16
Los Vecinos mezcal, lime, triple sec, fig & balsamic shrub, fig bitters

SPICED APPLE PIE / 15
Rebel Yell Bourbon, hot apple cider, cinnamon maple syrup, apple pie bitters, served warm

MENDOCINO / 16
Gray Whale gin, pear liqueur, lemon, honey thyme syrup, rosemary & thyme bitters

HIGHLANDS HEARTH / 18
Ardbeg WeeBeastie Single Malt, Cio Ciaro Amaro, Drambuie, house aromatic bitters



BEER

D	Divine Barrel Czech Pils	5.2%	8
R	Resident Culture Quantum Wobble Sour	- 4.5%	10
A	Triple C Maple Pecan Espresso Gold Ale	5.6%	9
F	Pilot Ryz Above Witbier	- 12 oz 5%	10
T	Devil's Logic ControlAlt Bier	5.4%	10
	OMB Oktoberfest	5.4%	9
	Wooden Robot Autumn Vibes Pale Ale	5.2%	9
	Heist Lovin the Dream West Coast IPA	5.9%	10

B &	Hopfly Crunch Time Lager	4.5%	8
O	Birdsong Wake Up Porter	5.8%	10
T	Petty Theives Drift Fruit Punch Seltzer	5.5%	10
A	Red Clay Queen City Common Cider	6.9%	10
T	Red Clay Peach Crumble Cider	6.5%	12
N	Blue Blaze Brewery Twenty Mile Session IPA	4.5%	10
L	Triple C West Coast IPA	6.2%	10
S	Brooklyn Brewery NA Hoppy Amber Ale		6

M	T	PERA DE OTONO / 12
O	A	zero-proof tequila, pear pureé, lime, cinnamon-maple syrup
C	I	
K	L	POMME D'AUTOMNE / 12
S		zero-proof gin, apple cider, lemon, vanilla-molasses syrup

WINES BY THE GLASS

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2021	14/56
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2022	22/94
D	Red Blend - Angels & Cowboys; Sonoma County, CA 2021	14/56
S	Cabernet Sauvignon – Omen; Santa Rita Hills, CA 2020	14/56
	Malbec - Decero “Remolinos Vineyard”; Mendoza, ARG 2019	14/56
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15/62
	Super Tuscan - Tenuta Monteti “Caburnio”; Tuscany, IT 2017	16/60
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR 2016	18/66

W	Pinot Gris – Lady Hill; Willamette Valley, OR 2022	14/56
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11/44
I	Sauvignon Blanc – Domaine Gerald Fiou Sancerre, FR 2022	20/70
E	Grüner Veltliner – Weszeli; Langenlois, AU 2021	14/56
S	Riesling – Lingenfelder “Bird-Label” Kabinett; Pfalz, GER 2020	14/56
	Chardonnay - The Calling; Sonoma Coast, CA 2021	16/60
	Albarino – Lamilla; Riax Biexas, ESP 2022	15/62

R	Negroamaro - Calafuria; Puglia, IT 2021	11/44
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2022	14/56
S		
E		

	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15/62
B	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12/50
U	Chardonnay, Pinot Noir - Veuve Devaux Grande Réserve; Champagne, FR NV	25/105
B		
B		
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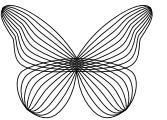


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CULINARIA

À LA CARTE DELICACIES

HOUSE-MADE BREAD OPTIONS

Garlic & Rosemary Focaccia / 6
Sourdough / 6

HOUSE-MADE SPREADS

Whipped Cultured Butter / 2
Whipped Black Truffle Butter / 12
Chicken Liver Pâté / 12
House-made Boursin / 6
Olive Tapenade / 4

SMALL SHAREABLES

STREET CORN FRITTERS / 14

sweet corn, serrano, cotija, crema, cilantro

PORK BELLY BULGOGI LETTUCE WRAPS / 17

glazed pork belly, sticky rice, kimchi slaw, roasted peanuts, sweet mirin sauce

TUNA CRUDO* / 15

orange, togarashi, sesame, pickled serrano, scallion

HEARTH ROASTED MUSHROOMS / 14

house-made focaccia, boursin, pickled shallots, thyme bechamel

PULLED DUCK AREPAS / 16

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

FRESH BURRATA / 16

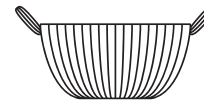
Siano burrata, Burton Farm's heirloom tomatoes, basil pesto, balsamic

SPANISH OCTOPUS / 24

mojo verde, focaccia & chorizo breadcrumbs

POZOLE VERDE / 14

shredded chicken, hominy, tomatillos, lime, tortilla



LARGE SHAREABLES

GULLAH PAELLA / 42

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

PIRI PIRI CHICKEN

18 HALF / 34 WHOLE

African birdseye chili marinated roasted chicken, cilantro-lime sauce

CRISPY SKIN BRANZINO / 42

Spanish sea bass, smoked tomato vinaigrette, sautéed broccolini, spinach, charred cherry tomatoes

THAI GREEN CURRY / 24

cauliflower, eggplant, potatoes, lemongrass, ginger, forbidden rice

CHIPOTLE CRUSTED SHORT RIBS / 40

creamy aji sweet potatoes, Argentinean chimichurri

HEARTH ROASTED SALMON* / 27

cucumber salad, Swedish mustard sauce

SOCIAL SIDES

TANDOORI SPICED CAULIFLOWER / 10

hearth roasted, golden raisins, raita

SQUASH CASSEROLE / 10

house-made boursin, fresh herbs, roasted garlic, wood-smoked croutons

CUCUMBER & TOMATO SALAD / 8

feta, red onions, Thassos olives

WOOD HEARTH ROASTED MARKET VEGETABLES / 10

fresh herb labneh, EVOO, lemon

CRISPY GRECIAN ROASTED POTATOES / 7

Greek spices, tzatziki

100 GARDENS SALAD / 8

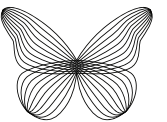
local lettuces, radish, torn croutons, lemon-shallot vinaigrette

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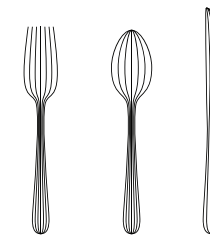


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WORLD TO TABLE

*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