

# BUVETTE

## LIBATIONS

### BLUEBERRY BOURBON SOUR / 18

Penelope bourbon, smoky blueberry cordial, lemon, activated charcoal, aromatic bitters, blueberry spring foam

### CHAMPS DE FLEURS / 15

Villon cognac, elderflower liqueur, Benedictine, lychee, orange bitters, sparkling wine, club soda

### PUERTA VALLARTA COOLER / 18

Corralejo Reposado, dragonfruit & lychee, lemongrass, lime, ginger, orange bitters, coconut water

### CATAWBA COLADA / 16

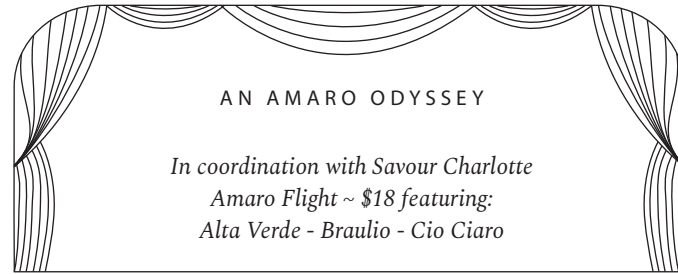
Muddy River Coconut & Basil rums, pineapple, lemongrass, ube, coconut cream, lime, aromatic bitters, ginger ale

### SZECHUAN PINEAPPLE GIN FIZZ / 16

704 Handmade Gin, pineapple, szechuan, lemon, honey, orange bitters, club soda

### OSAKA TINI / 16

Roku gin, wasabi cucumber cordial, agave, lime, mint tincture



## BEER

	Hopfly Taste the Blender Sour - 12 oz 6.5%	10
D	Lower Left Participation Award Blonde Ale 5.1%	9
R	Resident Culture Complicated Patterns Pilsner 4.2%	9
A	Wooden Robot Robotico Mexican Lager 4.5%	9
F	Divine Barrel Captain Mothership Hazy IPA- 12 oz 6.7%	9
T	Triple C Built for Dreams West Coast IPA- 12 oz 7.3%	9
	Birdsong Honey Pie DIPA - 12 oz 7.9%	9
	NoDa Down East Belgian Dubbel - 12 oz 7%	9
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	Hopfly Cardamom Vanilla Spiced Ale 5%	11
B &	Heist Brunch Junkie Stout 7.5%	12
O C	Devil's Logic Komunity Kolsch 4.7%	9
T A	Heist Druid South Pilsner 4.5%	9
T N	Pilot Island Hopper Hazy IPA 6%	11
L S	Red Clay Queen City Common Cider 6.9%	10
E S	Red Clay Blackberry Bramble Cider 6.9%	11
	Best Day Brewery NA Hazy IPA	8

## THE ROSALADA / 14

zero-proof rum, lemongrass, ube, pineapple, lime, coconut cream, ginger ale

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## C I THE DRAGON COOLER / 14

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S zero-proof gin, dragon fruit, lychee, lemon, coconut water

## 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; Paso Robles, CA 2020	14/56
	Malbec - Decero "Remolinos Vineyard"; Mendoza, ARG 2019	14/56
	Tempranillo - La Perla Rioja Reserva, Rioja, ESP 2015	15/62
	Super Tuscan - Luce della Vite "Lucente"; Tuscany, IT 2021	17/68
	Bordeaux Blend - Chateau Priore 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 Calcaire; Sancerre, FR 2022	20/70
T	Grüner Veltliner - Weszeli; Langenlois, AU 2021	14/56
E	Riesling - Lingenfelder "Bird-Label" Kabinett; Pfalz, GER 2020	14/56
S	Chardonnay - The Calling; Sonoma Coast, CA 2021	16/60
	Albarino - Lamilla; Riax Bixas, ESP 2022	15/62

R	Negroamaro - Tormaresca Calafuria; Salento, IT 2023	11/44
O	Mourvedre, Grenache Gris - Lafage "Miraflors"; Languedoc, FR 2022	14/56
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	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

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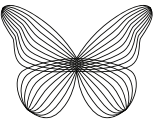


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# CULINARIA

## SMALL SHAREABLES

### MOROCCAN MEZZE BOARD / 16

pistachio whipped feta, baba ganouish, Muhammara dip, radish, cucumber, spiced carrots, house made pita

### PISCO CEVICHE / 16

shrimp, avocado, cilantro, jalapeno, citrus, corn tortilla

### SEARED SCALLOPS / 22

dry-packed scallops, charred leek, XO sauce

### STREET CORN FRITTERS / 14

sweet corn, cotija, crema, cilantro

### PORK BELLY BULGOGI LETTUCE WRAPS / 17

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

### HEARTH ROASTED MUSHROOMS / 14

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

### TURKISH KAFTA / 18

pomegranate seasoned ground lamb, arugula, lemon roasted pistachio, tzatziki

### TUNA CRUDO\* / 15

orange, togarashi, sesame, pickled serrano

### PULLED DUCK AREPAS / 16

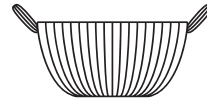
chorizo-spiced pulled duck confit, crema, pickled jalapeños, cilantro

### FRESH BURRATA / 16

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

### SPANISH OCTOPUS / 24

split chickpea purée, mixed berry molasses, tandoori spiced eggplant, crispy chickpea



## 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 / 34

Spanish sea bass, smoked tomato vinegrette, 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 VERLASSO 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

### CRISPY PROSCIUTTO SALAD / 14

arugula, caramelized figs, pecorino, honey-whiskey balsamic vinaigrette

### WOOD HEARTH ROASTED MARKET VEGETABLES / 10

fresh herb labneh, EVOO, lemon

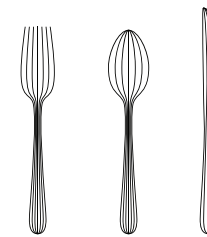
### CRISPY GRECIAN

### ROASTED POTATOES / 7

Greek spices, tzatziki, preserved lemon

### 100 GARDENS SALAD / 8

local lettuces, radish, torn croutons, pickled ramp ranch



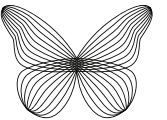
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*\*This item may be served raw or undercooked. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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