

caffeine

espresso 2oz	2
macchiato 4oz	3
cortado 6oz	3
cappuccino 8oz	3.5
latte 12oz	4.5
latte 16oz	5.5
drip 12/16oz	2.71/3.61
iced coffee 16oz	3.61
chai latte - steeped to order 12/16oz	4.5/5.5
teas from 'in pursuit of tea' (iced or hot)	3
tea pot 22oz	8
black (assam), green (jasmine), wild mint, chai	
matcha - tea or latte 12oz	5/6

our drinks

peanut mocha 12oz (hot or iced)	4.5
espresso, babas peanut milk, chocolate	
strawberry limeade	6
fresh pomegranate juice, lemon, cane sugar	

sub./add

oat milk or babas peanut milk	.5
flavors: vanilla, chocolate,	.5

caffeine free

fresh squeezed orange juice	5
fresh squeezed grapefruit juice	5
sparkling limeade	5
club soda	2
bottled mountain valley water - 1L	8
still or sparkling	

**\$45 pasta dinner for two available nightly
for takeout and delivery**

**A different pasta each night, a different side
each night, salad and garlic bread**

breakfast

very tall quiche (please allow 10 minutes to heat)	8
roasted potato, gruyère, melted onions, parsley	
two soft eggs	5
chives, aleppo, finishing salt	
the standard	5
12oz drip coffee or iced + any pastry	

toast

avocado	6
sourdough, lime, aleppo, finishing salt	
pear jam	6
brioche, ricotta, toasted almonds	
marinated gigante beans	6
semolina bread, parmesan, chives	

sandwiches - (chips or side salad +\$2)

ham and butter	9
a great baguette, great ham and great butter	
turkey club	12
toasted sourdough bread, roasted turkey	
avocado, gem lettuce,, smokey mayo	
grilled cheese with trumpet mushrooms	12
brioche, gruyere, chives (fresh black truffles +\$20)	
add: bacon lardon \$4, avocado \$3	
soft boiled farm egg \$2	

salads

pistachio and parmesan	10
lemon vinaigrette, pistachio, parmesan	
pickled shrimp	14
sweet lettuce, watercress, lemon	
avocado, shallot, olive oil	
gem lettuce salad	10
purple radish, fine herbs, sherry vinaigrette	
add: bacon lardon \$4, avocado \$3	
soft boiled farm egg \$2,	

House-bottled cocktails \$12/\$10 w/ deposit

Spritz N°2 (187mL)

"Select" Aperitif, citrus, house CO₂

Camparisoda (100mL)

Campari, soda, citrus, house CO₂

Gin and Tonic (187mL)

Citadelle gin, lime tonic, house CO₂

White Port Old Fashioned (187ml)

Dry white port, Ynocente fino sherry,

Four Roses bourbon, orange

Negroni (187ml)

Citadelle gin, Campari, Punt e Mes,

strawberry distillate, saline

Espresso Martini (187ml)

Cathead vodka, Kahlua, Amaro Montenegro,

fresh espresso, clarified chocolate milk

Martini (187ml)

Citadelle gin, Noilly Prat Extra Dry vermouth,

orange bitters, your choice of garnish

Beer \$3 single /\$15 6pack

Blackberry Farm Brewery "Classic" Saison

Maryville, USA (12oz can)

Blackberry Farm Brewery "Yellarhammer" Pale

Maryville, USA (12oz can)

Revelry Brewing "Never Sunny" Pale

Maryville, USA (12oz can)

Sparkling wine

Raboso, Pinot Noir - *Sommariva* \$17

"Il Rosa" Spumante Rosato, Veneto, IT NV

Chardonnay - *Domaine Pierre Richard* \$24

Crémant du Jura Brut "Harmonie," Jura, FR NV

Pinot Noir, Chardonnay - *Lallement & Fils* \$62

Brut, Verzenay Grand Cru, Champagne, FR NV

Chardonnay, etc. - *Waris-Larmandier* \$68

Brut, Avize, Champagne, FR NV

Pinot Meunier, etc. - *Francoise Bedel* \$56

Extra Brut, Marne, Champagne, FR NV

Pink and orange wine

Cinsault, etc. - *Domaine des Diables* \$21

"MiP" Rosé, Côtes de Provence, FR '18

Cabernet Franc - *Thibaud Boudignon* \$24

"Rosé de Loire" Anjou, FR '18

Macabeu - *Costador* \$37

"Metamorphika" Brisa, Catalonia, ES '17

White wine

Jacquère, etc. - *Philippe Viallet* \$13

Savoie Blanc, Savoie, FR '17

Verdicchio - *Sartarelli* \$15

"Classico," Castelli di Jesi, Marche IT '18

Müller-Thurgau - *Schlossmühlenhof* \$18

"Boden Funk," Rheinhessen, DE '18

Gruener Veltliner - *Nigl* \$20

"Freiheit," Kremstal, AT '18

Sauvignon Blanc - *La Tour St Martin* \$23

"Morogues," Menetou-Salon, Loire, FR '17

Chenin Blanc - *Mary Taylor* \$23

Anjou Blanc, Anjou, Loire, France. FR '18

Chardonnay - *Jean-Marc Pillot* \$26

"Le Haut des Champs," Burgundy, FR '17

Red wine

Grignolino - *La Miraja* \$20

Asti, Piemonte, IT '18

Frappato - *Arianna Occhipinti* \$49

"Il Frappato", Sicily, IT '17

Croatina - *NOAH* \$21

Costa della Sesia, IT '13

Pinot Noir - *Dom. Saint Nicolas* \$26

Fiefs-Vendéens, Loire, FR '17

Pinot Noir - *Meyer-Näkel* \$60

"Blauschiefer" Ahr, DE '15

Cabernet Franc - *Juliean Pineau* \$37

"Lécume des Nuits" Touraine, FR '17

Cabernet Franc - *Château d'Epiré* \$21

"Clos de la Cerisaie," Anjou, Loire, FR '18

Nebbiolo - *Mauro Molino* \$41

Barolo, Piemonte, IT '15