

to drink

coffee and tea

espresso - 2oz	2
macchiato - 4oz	3
cortado - 6oz	3
cappuccino - 8oz	4
latte - 12/16oz	4.5/5.5
drip coffee - 12/16oz	3/4
iced coffee - 16oz	4
chai latte steeped to order - 12/16oz	4.5/5.5
tea from 'in pursuit of tea' (hot or iced)	3
black (assam), green (jasmine), herb (mint), chai blend	
matcha tea/latte - 12oz	5/6
peanut mocha - (hot or iced)	4.5

espresso, babas peanut milk, chocolate

very cold coffee	5
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cold brew shaken and served over crushed ice

caffè shakerato	5
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cold espresso, cane sugar and lemon

other milks and flavors

oat milk or babas peanut milk	.5
vanilla or chocolate	.5

water and fresh-squeezed juice

ice water - 16oz	.5
mountain valley bottled water - 333mL	3
still or sparkling	
orange juice - 8oz	5
lemonade - 16oz	5
sparkling limeade - 16oz	5
lemon ginger soda - 12oz	5

house-bottled sodas	8
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with your choice of spirit	12
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lemon soda / collins mix
made with whole lemons. super tart.

grapefruit soda / paloma mix
slightly salty, bitter, and tart.

as you wish n°4 (6% abv)
ginger, grapefruit, lemon, punt e mes, bitters

to eat

very tall quiche (please allow 10 minutes to heat)	8
roasted mushrooms, gruyère, rosemary, parsley salad	

avocado toast	6.5
sliced avocado, sourdough, lime, aleppo, flaky salt	

pistachio & parmesan salad	10
gem lettuce, lemon vinaigrette, toasted pistachio, grated parmesan	

pickled shrimp salad	14
sweet lettuce, SC shrimp, lemon, avocado, shallot	

ham and butter sandwich	9
a great baguette with great ham and great butter	

turkey club	12
toasted sourdough, roasted turkey, avocado, gem lettuce, smokey mayo	

grilled cheese with mushrooms	12
sourdough, gruyère, king trumpet mushroom conserva, chives	

make it a truffled grilled cheese	20
a blanket of fall black truffles on our grilled cheese	

*add: bacon lardon 4, avocado 3,
soft boiled farm egg 2, confit morels 8*

snacks

fresh black truffles, salted butter, baguette	14
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flavor-bomb virginia peanuts	6
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two soft eggs (deviled or neat)	6
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pickled shrimp with baguette	10
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House-bottled cocktails (187mL -
\$2 off with bottle return)

Spritz N°1 - Orange	\$12
Aperol, prosecco, orange, fizz	
Spritz N°2 - Rouge	\$12
"Select" Aperitif, citrus, fizz	
Spritz N°3 - Blanc	\$12
Blanco Spanish vermouths, Cava, banana, fizz	
Camparisoda	\$9
Campari, soda, citrus, fizz	
Gin and Tonic	\$12
Citadelle gin, lime tonic, fizz	
Negroni for Two	\$18
Citadelle gin, Campari, Punt e Mes, orange peel	
Martini for Two	\$18
Citadelle gin, Noilly Prat Extra Dry Vermouth, lemon, orange bitters	

4-packs are always available.

Made-to-order cocktails

We're happy to make nearly any cocktail you'd like to enjoy on our patio. Just ask!

Amargorita	\$12
Lunazul blanco tequila, Cynar, Campari, lemon, orange, cinnamon	
Espresso Martini	\$12
Cathead vodka, Kahlúa, Amaro Montenegro, fresh espresso, clarified chocolate milk	

Beer & Cider

Captain Lawrence "Classic" Lager	\$7/\$22
Elmsford, NY, USA (16oz can/4pk)	
Birds Flew South "Blueprint"	\$8/\$29
Charleston, USA (16oz can/4pk)	
Apple Cider - Le Père Jules	\$30
Pays d'Auge Normandy, FR (750mL bottle)	

Wines by the bottle

(\$15 corkage fee for dine-in bottles)

Sparkling wine

Lambrusco - <i>Il Farneto</i>	\$22
"Frisant Rosato" Emilia, IT '19	

White wine

Grüner Veltliner - Ott	\$11/\$23
"Am Berg," Wagram, AT '19	
Arneis, Unfiltered - <i>Angelo Negro</i>	\$18
Piemonte, IT '18	
Chardonnay - <i>Jean-Claude Thevenet</i>	\$20
Mâcon Pierreclos, Burgundy, FR '17	
Chenin Blanc - <i>Denis Meunier</i>	\$24
"Expression de Silex," Vouvray, FR '18	

Orange wine

Müller-Thurgau, etc. - <i>Schloss Mühlenhof</i>	\$21
"Das Ist Keine Orange," Rheinhessen, DE '19	
Debina, etc. - <i>Dom. Glinavos</i>	\$19
"Paleokerisio," Zitsa, Epirus, GR '19	

Pink wine

Grenache, etc. - <i>Château des Annibals</i>	\$13/\$24
Coteaux Varois, Provence, FR '19	
Grenache, etc. - <i>Domaine du Bagnol</i>	\$36
Cassis, Provence, FR '19	

Red wine

Vespolina - <i>Ioppa</i>	\$21
Alto-Piemonte, IT '15	
Barbera - <i>Cantina del Pino</i>	\$23
Barbera d'Asti DOC, Piemonte, IT '17	
Marzemino - <i>Il Farneto</i>	\$11/\$20
"Berzmein" Emilia, IT NV	
Friularo - <i>Dominio di Bagnoli</i>	\$23
Friularo di Bagnoli DOCG, Veneto, IT '15	
Gamay - <i>Château Cambon</i>	\$24
Beaujolais AOC, FR '18	