

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	

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
blueberry lemonade - 16oz	6
local blueberry juice, lemon, cane sugar	

breakfast

very tall quiche (please allow 10 minutes to heat)	8
roasted mushroom, gruyère, rosemary, parsley salad	
two soft eggs	5
chives, aleppo, flaky salt	
avocado toast	6.5
sourdough, lime, aleppo, flaky salt	
peach jam toast	6
heritage grit bread, sc peach jam, lemon zest	
the standard	5
12oz drip or iced coffee + any pastry	

sandwiches (add chips or side salad 2)

ham and butter	9
a great baguette, great ham, and great butter	
turkey club	12
toasted sourdough, roasted turkey, avocado, gem lettuce, smokey mayo	
grilled cheese with trumpet mushrooms	12
toasted sourdough, gruyere, chives	
<i>add: bacon lardon 4, avocado 3, soft boiled farm egg 2</i>	

salads

pistachio and parmesan	10
lemon vinaigrette, pistachio, parmesan	
pickled shrimp	14
sweet lettuce, lemon, avocado, shallot, olive oil	
gem lettuces	10
fine herbs, sherry vinaigrette	
<i>add: bacon lardon 4, avocado 3, soft boiled farm egg 2</i>	

House-bottled cocktails (187mL -
\$2 off w/ bottle return)

Spritz N°1 - Orange	\$12
"Contratto" Aperitif, prosecco, orange, fizz	
Spritz N°2 - Rouge	\$12
"Select" Aperitif, citrus, fizz	
Spritz N°3 - Blanc	\$12
Blanco Spanish vermouths, Cava, banana, fizz	
As You Wish N°4 (Mixer)	\$8
Ginger, grapefruit, lemon, Punt e Mes, bitters	
With your choice of spirit	\$12
Camparisoda	\$9
Campari, soda, citrus, fizz	
Gin and Tonic	\$12
Citadelle gin, lime tonic, fizz	
White Port Old Fashioned for Two	\$18
Dry white port, bourbon, fino sherry, orange peel	
Negroni for Two	\$18
Citadelle gin, Campari, Punt e Mes, orange peel	
Martini for Two	\$18
Citadelle gin, Noilly Prat Extra Dry Vermouth, lemon	

4-packs of bottled cocktails always available

Made-to-order cocktails

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

Espresso Martini	\$12
Cathead vodka, Kahlúa, Amaro Montenegro, fresh espresso, clarified chocolate milk	

Beer

Coast Kölsch	\$3/\$15
Charleston, USA (12oz can/6pk)	
Edmunds Oast Brewing Pale Ale	\$5/\$18
Charleston, USA (16oz can/4pk)	

Sparkling wine

Raboso, Pinot Noir - <i>Sommariva</i>	\$9/\$40
"Il Rosa" Spumante Rosato, Veneto, IT NV	
Chardonnay, etc. - <i>Waris-Larmandier</i>	\$138
Brut, Avize, Champagne, FR NV	

White wine

Verdicchio - <i>Sartarelli</i>	\$8/\$36
"Tralivio" Castelli di Jesi, Marche IT '16	
Chenin Blanc - <i>Catherine et Pierre Breton</i>	\$46
"La Dilettante" Vouvray, FR '16	
Chardonnay - <i>Jean-Claude Thevenet</i>	\$46
Mâcon Pierreclos, Burgundy, FR '17	
Arneis, Unfiltered - <i>Angelo Negro</i>	\$42
Piemonte, IT '18	

Pink wine

Grenache, etc. - <i>Château des. Annibals</i>	\$54
Provence, FR '19	

Red wine

Vespolina - <i>Ioppa</i>	\$49
Alto-Piemonte, IT '15	
Barbera - <i>Cantina del Pino</i>	\$49
Barbera d'Asti DOC, Piemonte, IT '17	
Gamay - <i>Maison Clusel-Roch</i>	\$13/\$54
"Traboules" Coteaux du Lyonnais, FR '18	
Tempranillo - <i>Bodegas Riojanas</i>	\$36
"Canchales" Tinto Joven, Rioja, ES '18	