
Beer

Jam up the Mash Sour (16 oz)

Collective Arts, WI, abv 5.2% 8.75

Brooklyn Pulp Art IPA

Brooklyn Brewery, NY abv 6.5% 6

Bingo Lager

Bingo Beer Co, VA abv 4.8% 8

Get Bent Mountain IPA

Parkway Brewery, VA, abv 6.2% 6

Tangerine, Wheat

Lost Coast, CA, abv 5% 6

Zombie Dust Pale Ale

3 Floyds Brewing Co, IN, abv 6.5% 8

Brooklyn Pilsner

Brooklyn Brewery, NY abv 4.5% 6

Blood Orange, Cider

Austin Eastsiders, TX, abv 5.0% 5

Crabbies Ginger

Halewood, England, abv 4.8% 6

Left Hand Milk Stout

Left Hand Brewery, CO abv 6.0% 8

Pabst Blue Ribbon Lager

Pabst Brewery, WI, abv 4.7% 4

Peeper Pale Ale (25 oz)

Maine Beer Co, ME, abv 5.5% 12

Lunch IPA (25 oz)

Maine Beer Co, ME, abv 7% 14



Wine

Whites

La Lucina Gavi <i>Italy</i>	<i>10/38</i>
Chateau de Costis White Bordeaux <i>France</i>	<i>9/34</i>
Julia James Chardonnay <i>California</i>	<i>10/38</i>
La Galope Sauvignon Blanc <i>France</i>	<i>9/34</i>
La Closerie White Burgundy <i>France</i>	<i>9/38</i>
Vicentin Blanc de Malbec <i>Argentina</i>	<i>14/54</i>
Tiamo Prosecco (organic) <i>Italy</i>	<i>9/34</i>
Riviera Bistro Rose <i>Provence</i>	<i>9/34</i>
Grolleau Gris <i>Loire Valley, FR</i>	<i>12/46</i>
La Luca Sparkling Rose <i>Italy</i>	<i>10/38</i>
Champagne Collett <i>France</i>	<i>15/65</i>

Reds

Sottona Malbec <i>Argentina</i>	<i>10/38</i>
Notebook Red Blend <i>WA</i>	<i>9/34</i>
Grand Portal Red Bordeaux <i>France</i>	<i>10/38</i>
Rio Madre Rioja <i>Spain</i>	<i>10/38</i>
La Ferme de Gicon Cotes du Rhone <i>France</i>	<i>10/38</i>
Alverdi Sangiovese <i>Italy</i>	<i>11/42</i>
Horizon Pinot Noir <i>France</i>	<i>12/46</i>
Enos Cabernet Sauvignon <i>Sonoma, CA</i>	<i>12/46</i>

Port	<i>9</i>
Sake	<i>9</i>
Vermouth	<i>9</i>



Core

Rice Bowl

*brown rice, garden vegetables, filet mignon,
cream dressing* 18

Salmon Filet

*fresh caught salmon, roasted vegetables, lemon
dill crème* 24

Farmhouse Pizza

*pesto, red peppers, prosciutto, mozzarella,
parmesan on baguette* 15

** consuming raw or undercooked meat, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness!*



Tuna Poke Bowl

*ahi tuna, mixed greens, assorted garden
vegetables, topped with ginger soy dressing* 18

Shrimp and Mango Salad

*mixed greens, tomato, cucumber, peppers,
pickled onion, goat cheese. topped with 5
shrimp. Dijon vinaigrette* 18

French Dip

*Slow roasted beef, provolone, french baguette,
au jus, baby potato, and horseradish cream
sauce* 19

Share

Baked Baguette

olive oil, pesto

7

Warmed Mixed Nuts

olive oil, sea salt

6

Smoked Salmon

*smoked salmon, flatbread, avocado,
crème fraiche*

15

Hot Shrimp Dip

NC shrimp, crostinis, crackers

16

Lemon Burrata

prosciutto, mango salsa, crostinis

16

Les Duex

*3 cheeses, 3 meats, assorted accoutrements, artisan
crackers*

29

