



## LIGHT BREAKFAST

BREAKFAST "AFRTATI" PROSCIUTTO DI PARMA • HARD BOILED EGGS • CANTALOUPE • CAROLINA SOURDOUGH • GREEK YOGURT • BLACKBERRY BALSAMIC GASTRIQUE • SLICED ALMONDS • MINT	\$ 16
STEEL CUT OAKS DRIED APRICOT • CINNAMON • PINE NUTS • WARM MILK	\$ 15
SMOKED SALMON CRISPY POTATO • PICKLED ONIONS • LOCAL SPINACH • DILL VINAIGRETTE • POACHED EGGS	\$ 22
COLD CEREAL SELECTION CHOICE OF MILK	\$ 10

## EGGS & SANDWICHES

TWO EGGS ANY STYLE CHOICE OF APPLEWOOD BACON OR BLACK PEPPER SAUSAGE	\$ 21
TWO EGG OMELET CHOICE OF SPINACH • ONION • TOMATO • ROASTED PEPPERS • BACON • ITALIAN SAUSAGE • CHICKEN • SAUSAGE • CHEDDAR • FONTINA • SWISS	\$ 22
TURKEY BACON & EGG PIADINA ARUGULA • FONTINA	\$ 15
PANINI SCRAMBLED EGGS • FONTINA CHEESE • HEIRLOOM TOMATO • MORTADELLA • GARLIC AIOLI	\$ 15

ALL BREAKFAST ENTREES ARE SERVED  
WITH CHOICE OF SLICED SEASONAL FRUIT  
OR HERBED FINGERLING POTATOES AND  
YOUR CHOICE OF TOAST (WHITE, WHEAT,  
RYE, ENGLISH MUFFIN, AND GLUTEN FREE)

## SIGNATURES

"CANNOLI" FRENCH TOAST SWEETENED RICOTTA • PISTACHIOS • MARINATED STRAWBERRIES	\$ 18
BAKED EGGS IN PURGATORY MARINARA • GARLIC • SPINACH CAPERS • CAROLINA RICE BREAD	\$ 21
TUSCAN KALE SALAD CUCUMBER • PICKLED RED ONION • CHERRY TOMATO • BACON • PARMESAN • BASIL BALSAMIC VINAIGRETTE • TWO POACHED EGGS	\$ 18
BUFFALOS EGG BENEDICT MARINATED TOMATOES • PROSCIUTTO • POACHED EGGS • PESTO HOLLANDAISE	\$ 22
EGGS WHITE FLORENTINE SPINACH • ASPARAGUS • FONTINA • CHIVES	\$ 20
SPICY "VEGGIE" SAUSAGE STRATA ZUCCHINI • TOMATO • PECORINO • TWO EGGS	\$ 19
TUSCAN KALE RIBOLLITA TWO EGGS • LOCAL RUNNER BEANS BASIL • PARMESAN	\$ 18

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## CHOICE OF SIDES

SLICED SEASONAL FRUIT	\$ 8
APPLEWOOD BACON	\$ 9
SPICY VEGAN SAUSAGE	\$ 8
BLACK PEPPER PORK SAUSAGE	\$ 9
TURKEY BACON	\$ 9
SLICED HEIRLOOM TOMATOES	\$ 3
1/2 HAAS AVOCADO	\$ 4

## SMOOTHIES

MEDJOOI DATES, VANILLA GREEK YOGURT, ALMOND MILK	\$ 12
BANANA, NUTELLA, OATS, WHOLE MILK	\$ 12
BLUEBERRY, BANANA, STRAWBERRY, NON-FAT YOGURT	\$ 11

\*DENOTES ITEMS WHERE PASTA CAN BE SUBSTITUTED FOR GLUTEN FREE BREAD

MENU CREATED BY CHEF DE CUISINE SAUL SERRANO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES

## COCKTAILS

### PEACHES & BOURBON

MAKER'S MARK, LEMON,  
LOCAL PEACH CIDER  
\$ 14

### MAY RIVER MARY

CHARLESTON BOLD & SPICY MIX, VODKA  
\$ 14

### WHITE CRANBERRY MULE

VODKA, ST. GERMAIN,  
WHITE CRANBERRY JUICE, LIME,  
GINGER BEER  
\$ 14

### ITALIAN PALOMA

TEQUILA, CAPPELLETTI, GRAPEFRUIT,  
ORANGE JUICE, BLOOD ORANGE AND SODA  
\$ 14

### DOCTOR'S ORDERS

KETEL ONE CITROEN, DOMAINE DE CANTON,  
LEMON JUICE, GINGER BEER  
\$ 18

### BLACKBERRY SANGRIA

\$ 14

### MANGO SANGRIA

\$ 14

## B

## CRAFT IN A CAN

### NEW BELGIUM BREWING

"FAT TIRE" • AMBER ALE \$ 8

### RIVER DOG BREWERY

PILSNER \$ 8

### RIVER DOG BREWERY

IPA \$ 8

### WESTBROOK BREWING COMPANY

"WHITE THAI" • BELGIAN WITBIER \$ 8

## WINE

### SPARKLING

GLASS/BOTTLE

GIULANA, PROSECCO, VENETO, ITALY \$ 10 • 40

### WHITE WINES

#### SAUVIGNON BLANC

SPY VALLEY, MARLBOROUGH,  
NEW ZEALAND \$ 13 • 50

MARC PLOUZEAU, TOURAINE, FRANCE \$ 13 • 55

#### CLASSIC WHITE WINES

BARTH, RIESLING, RHEINGAU, GERMANY \$ 55

VILLA ALPINI, PINOT GRIGIO

FRIULI, ITALY \$ 10 • 40

JAGER, GRÜNER VELTLINER, "REDERSPIEL RIED  
KLAUS," WACHAU, AUSTRIA \$ 15 • 60

#### CHARDONNAY

WYATT, CA \$ 12 • 50

TOR, DURELL VINEYARD,

SONOMA COAST, CA \$ 26 • 105

D. VINCENT MOTHE, BURGUNDY, FR \$ 15 • 60

### ROSÉ

#### GRENACHE

MALENE, CENTRAL COAST, CA \$ 15 • 60

### RED WINES

#### PINOT NOIR

BIRICHINO, ST. GEORGE'S VINEYARD

CENTRAL COAST, CA \$ 14 • 55

AVAREAN, WILLAMETTE VALLEY, OR \$ 13 • 50

SEAN MINOR, "FOUR BEARS,"

CENTRAL COAST, CA \$ 12 • 45

ADELSHEIM, WILLAMETTE VALLEY, OR \$ 90

FAILLA, SONOMA COAST, CA \$ 125

#### ITALIAN RED WINES

CASTELLARE DI CASTELLINA,

CHIANTI CLASSICO \$ 14 • 55

M.A. MONTICELLI, NEBBIOLO,

LANGHE \$ 80

LE VOLTE DELL' ORNELLAIA,

SUPER-TUSCAN, TUSCANY \$ 75

CASCINA FONTANA, DOLCETTO D'ALBA,

PIEDMONT \$ 45

LOPPA, NEBBIOLO, COLLINE NOVARESIS,

PIEDMONT \$ 45

FATTORIA DI SAMMONTANA,

CHIANTI, TUSCANY \$ 10 • 40

#### FULL BODIED RED WINES

CABALLERO, MALBEC, MENDOZA,

ARGENTINA \$ 55

SEGHESIO, ZINFANDEL,

SONOMA COUNTY, CALIFORNIA \$ 15 • 60

HENTLY FARM, SHIRAZ,

BAROSSA VALLEY, AUSTRALIA \$ 60

PETIT CHAPEAU, GRENACHE,

CÔTES-DU-RHÔNE, FRANCE \$ 9 • 35

#### CABERNET SAUVIGNON

JIM BARRY, "THE COVER DRIVE,"

COONAWARRA, AUSTRALIA \$ 13 • 50

EAGLE GLEN, NAPA VALLEY, CA \$ 18 • 70

CONN CREEK, NAPA VALLEY, CA \$ 75

WYATT, ALEXANDER VALLEY, CA \$ 45

Bottomless Mimosa  
with Giuliana Prosecco  
\$20



<b>BRUNCH</b>		SUNDAY 9AM - 3PM
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**A LA CARTE**

<b>Classic Caesar Salad</b>	15
<b>Mixed Green Salad</b>   Basil Balsamic Vinaigrette	14
<b>Chicken Parmigiana</b>   Spaghetti	24
<b>Ciabatta Cheeseburger</b>   Lettuce, Tomato, Onion, Mozzarella di Bufala, Garlic Aioli	18
<b>Focaccia Sandwich</b>   Tomato, Arulula, Burrata, Basil Aioli, Balsamic	17
<b>Personal Pizette</b>	18

**Children's Menu Available**

Bottomless Mimosa  
with Giuliana Prosecco  
\$20



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**Children's Menu Available**

Bottomless Mimosa  
with Giuliana Prosecco  
\$20



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**BRUNCH**

SUNDAY  
9AM - 3PM

\$35

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**BISCUITS / BREAD**

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Buttermilk Biscuits  
Sticky Buns  
Breakfast Pastries  
Brioche French Toast

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**PASTA STATION**

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Rigatoni  
Garlic Cream Sauce  
Buffalo's Pomodoro  
Seasonal Accompaniments

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**PIZZA**

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Salmon Lox, Cream Cheese,  
Red Onion, Capers

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**CLASSIC  
COMFORT**

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Crispy Fingerling  
Potatoes  
Scrambled Eggs  
Cane Water Grits  
Mixed Vegetables

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**OMELET  
STATION**

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**NY STRIP  
CARVING  
STATION**

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Horseradish Whip,  
Chives, Sea Salt

Bottomless Mimosa  
with Giuliana Prosecco  
\$20



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SUNDAY  
9AM - 3PM

\$35

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**BISCUITS / BREAD**

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Garlic Cream Sauce  
Buffalo's Pomodoro  
Seasonal Accompaniments

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Red Onion, Capers

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COMFORT**

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Crispy Fingerling  
Potatoes  
Scrambled Eggs  
Cane Water Grits  
Mixed Vegetables

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**OMELET  
STATION**

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**NY STRIP  
CARVING  
STATION**

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Horseradish Whip,  
Chives, Sea Salt



## STARTERS

SOUP OF THE DAY	\$ 10
MARINATED OLIVES ORANGE PEEL • HERBS	\$ 8
CRISPY CALAMARI GYPSY PEPPERS • ARUGULA SWEET PEPPER AIOLI	\$ 16
AFETTATI PROSCIUTTO PROSCIUTTO • SOPPRESATTA PARMESAN REGGIANO • CACIOTTA AL- TARTUFO • WARM BREAD	\$ 21
BRUSCHETTA MASCARPONE • ASPARAGUS, ROASTED MUSHROOMS • BALSAMIC REDUCTION	\$ 16

## SALADS

CARAMELIZED PEAR TOASTED PINENUTS FENNEL • ARUGULA PECORINO DRESSING	\$ 15
HEIRLOOM TOMATO PICKLED SHALLOTS • BURATTA CHEESE MIZUNA • BASIL BALSAMIC VINAIGRETTE	\$ 17
CW FARMS TUSCAN KALE COBB CHERRY TOMATOES • PUMPKIN SEEDS • EGG BACON • AVOCADO • PICKLED FENNEL	\$ 17
ADD CHICKEN • SHRIMP	\$ 10 EA
ADD SKIRT STEAK • SALMON	\$ 12 EA

## SANDWICHES

MARINATED VEGETABLES FOCACCIA • TOMATO • ARUGULA BURRATA • BASIL AIOLI • BALSAMIC	\$ 17
CHEESEBURGER CIABATTA • LETTUCE • TOMATO ONION • GARLIC AIOLI	\$ 18
MEATBALL BAGUETTE • SIANO MOZZARELLA MARINARA	\$ 17
IMPOSSIBLE BURGER GF BUN • GYPSY PEPPER VEGAN AIOLI ZUCCHINI RADISH SLAW	\$ 18
DUROCK HERITAGE PORCHETTA POTATO BUN • TOMATO VERDE DUKE'S MAYO	\$ 18
BLT PARMESAN CRUSTED SOURDOUGH TURKEY • WHOLE GRAIN AIOLI	\$ 18
GRILLED CHEESE CAROLINA RICE BREAD • MOZZARELLA FONTINA • PUMPKIN SEED PISTOU	\$ 15

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## ENTREES

FAROE ISLAND SALMON • FINGERLING POTATOES • KALE • LEMON VINAIGRETTE	\$ 27
*BOLOGNESE • HOUSE MADE PAPPARDELLE • BLISTERED TOMATO PARMESAN REGGIANO • BASIL	\$ 24
PIZZETTE • PEAS • MUSHROOMS • FONTINA CHEESE • OLIVE OIL • PROSCIUTTO	\$ 20
QUINOA • ZUCCHINI • PEAS • PICKLED FENNEL • HERBS • OLIVES	\$ 22

## CLASSICS

CAESAR SALAD	\$ 15
HOUSE SALAD • MIXED GREENS	\$ 14
CHICKEN PARMIGIANA • SPAGHETTI	\$ 26

\*DENOTES ITEMS WHERE PASTA CAN BE SUBSTITUTED FOR GLUTEN FREE PASTA OR ZOODLES

MENU CREATED BY CHEF DE CUISINE SAUL SERRANO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES

## COCKTAILS

### PEACHES & BOURBON

MAKER'S MARK, LEMON,  
LOCAL PEACH CIDER  
\$ 14

### MAY RIVER MARY

CHARLESTON BOLD & SPICY MIX, VODKA  
\$ 14

### WHITE CRANBERRY MULE

VODKA, ST. GERMAIN,  
WHITE CRANBERRY JUICE, LIME,  
GINGER BEER  
\$ 14

### ITALIAN PALOMA

TEQUILA, CAPPELLETTI, GRAPEFRUIT,  
ORANGE JUICE, BLOOD ORANGE AND SODA  
\$ 14

### DOCTOR'S ORDERS

KETEL ONE CITROEN, DOMAINE DE CANTON,  
LEMON JUICE, GINGER BEER  
\$ 18

### BLACKBERRY SANGRIA

\$ 14

### MANGO SANGRIA

\$ 14

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## CRAFT IN A CAN

### NEW BELGIUM BREWING

"FAT TIRE" • AMBER ALE \$ 8

### RIVER DOG BREWERY

PILSNER \$ 8

### RIVER DOG BREWERY

IPA \$ 8

### WESTBROOK BREWING COMPANY

"WHITE THAI" • BELGIAN WITBIER \$ 8

## WINE

### SPARKLING

GLASS/BOTTLE

GIULANA, PROSECCO, VENETO, ITALY \$ 10 • 40

### WHITE WINES

#### SAUVIGNON BLANC

SPY VALLEY, MARLBOROUGH,  
NEW ZEALAND \$ 13 • 50

MARC PLOUZEAU, TOURAINE, FRANCE \$ 13 • 55

#### CLASSIC WHITE WINES

BARTH, RIESLING, RHEINGAU, GERMANY \$ 55

VILLA ALPINI, PINOT GRIGIO

FRIULI, ITALY \$ 10 • 40

JAGER, GRÜNER VELTLINER, "REDERSPIEL RIED  
KLAUS," WACHAU, AUSTRIA \$ 15 • 60

#### CHARDONNAY

WYATT, CA \$ 12 • 50

TOR, DURELL VINEYARD,

SONOMA COAST, CA \$ 26 • 105

D. VINCENT MOTHE, BURGUNDY, FR \$ 15 • 60

### ROSÉ

#### GRENACHE

MALENE, CENTRAL COAST, CA \$ 15 • 60

### RED WINES

#### PINOT NOIR

BIRICHINO, ST. GEORGE'S VINEYARD

CENTRAL COAST, CA \$ 14 • 55

AVAREAN, WILLAMETTE VALLEY, OR \$ 13 • 50

SEAN MINOR, "FOUR BEARS,"

CENTRAL COAST, CA \$ 12 • 45

ADELSHEIM, WILLAMETTE VALLEY, OR \$ 90

FAILLA, SONOMA COAST, CA \$ 125

#### ITALIAN RED WINES

CASTELLARE DI CASTELLINA,

CHIANTI CLASSICO \$ 14 • 55

M.A. MONTICELLI, NEBBIOLO,

LANGHE \$ 80

LE VOLTE DELL' ORNELLAIA,

SUPER-TUSCAN, TUSCANY \$ 75

CASCINA FONTANA, DOLCETTO D'ALBA,

PIEDMONT \$ 45

LOPPA, NEBBIOLO, COLLINE NOVARESIS,

PIEDMONT \$ 45

FATTORIA DI SAMMONTANA,

CHIANTI, TUSCANY \$ 10 • 40

#### FULL BODIED RED WINES

CABALLERO, MALBEC, MENDOZA,

ARGENTINA \$ 55

SEGHESIO, ZINFANDEL,

SONOMA COUNTY, CALIFORNIA \$ 15 • 60

HENTLY FARM, SHIRAZ,

BAROSSA VALLEY, AUSTRALIA \$ 60

PETIT CHAPEAU, GRENACHE,

CÔTES-DU-RHÔNE, FRANCE \$ 9 • 35

#### CABERNET SAUVIGNON

JIM BARRY, "THE COVER DRIVE,"

COONAWARRA, AUSTRALIA \$ 13 • 50

EAGLE GLEN, NAPA VALLEY, CA \$ 18 • 70

CONN CREEK, NAPA VALLEY, CA \$ 75

WYATT, ALEXANDER VALLEY, CA \$ 45



## STARTERS

SOUP OF THE DAY	\$ 10
GARLIC BREAD PARMESAN PESTO SAUCE	\$ 12
MEATBALLS SPICY MARINARA • CRUNCHY BREAD	\$ 16
CRISPY CALAMARI PICKLED GYPSY PEPPERS ARUGULA • TOMATO	\$ 16
BAKED RICOTTA ROASTED GRAPES • HONEY PISTACHIOS • CROSTINI	\$ 16
AFETTATI PROSCIUTTO PROSCIUTTO • SOPPRESATTA PARMESAN REGGIANO • CACIOTTA AL- TARTUFO • WARM BREAD	\$ 21

## SALADS

CARAMELIZED PEAR TOASTED PINENUTS FENNEL • ARUGULA PECORINO DRESSING	\$ 15
TOMATO SALAD HEIRLOOM • PICKLED SHALLOTS HERB MARINATED CHERRY TOMATO BURATTA CHEESE • MIZUNA OLIVE OIL	\$ 17
ADD CHICKEN • SHRIMP	\$ 10 EA
ADD SKIRT STEAK • SALMON	\$ 12 EA

## PIZZA

PIZETTE 10"	PIZZAS 16"
\$ 15	\$ 21

### VEGETABLE TOPPINGS \$ 2 EACH

PEPPERS • MUSHROOMS •  
TOMATOES • ONIONS • SPINACH •  
PEPPERONCINIS • GREEN OLIVES

### MEAT TOPPINGS \$ 3 EACH

SAUSAGE • PEPPERONI •  
ROSEMARY HAM • CHICKEN •  
GROUND BEEF • ANCHOVIES • BACON

## BUFFALO'S SIGNATURES

### MARGHERITA

MOZZARELLA DI BUFALA • SAN MARZANO  
TOMATO SAUCE • BASIL  
\$21

### SALSICCIA

SAUSAGE • SWEET PEPPERS • ONIONS •  
MOZZARELLA  
\$27

### CAPRICCIOSA

ROSEMARY HAM • MUSHROOMS •  
MOZZARELLA  
\$26

### LIGURIA

BASIL PESTO • TOMATOES •  
MOZZARELLA • REDUCED BALSAMIC  
\$25

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## ENTREES

PAN SEARED SALMON • FINGERLING POTATOES • KALE • LEMON VINAIGRETTE	\$ 31
DAILY CATCH • INSPIRED BY THE TIDE	\$ 33
*CALAMARO • ARTICHOKE • HAM • ARUGULA • GARLIC • HERBS • GREMOLATA	\$ 28
*BOLOGNESE • HOUSE MADE PAPPARDELLE • BLISTERED TOMATO PARMESAN REGGIANO • BASIL	\$ 25
*SAUL'S LASAGNA • BUILT FROM THE HEART • INSPIRED BY THE FARM	\$ 25
8OZ FLAT IRON STEAK • FINGERLINGS • CW FARM CARROTS • ARUGULA	\$ 40

## CLASSICS

CAESAR SALAD	\$ 15
HOUSE SALAD • MIXED GREENS	\$ 14
CHICKEN PARMIGIANA SPAGHETTI	\$ 26

## VEGETABLES FOR THE TABLE

CANEWATER CARROTS PICKLED CHERRIES TOASTED PUMPKIN SEEDS	\$ 8
ASPARAGUS ROMESCO • PARMESAN	\$ 8
CHARRED BRUSSEL SPROUTS SHERRY GASTRIQUE • HONEY • GARLIC • HERBS	\$ 8

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## COCKTAILS

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MAKER'S MARK, LEMON,  
LOCAL PEACH CIDER  
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### MAY RIVER MARY

CHARLESTON BOLD & SPICY MIX, VODKA  
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### WHITE CRANBERRY MULE

VODKA, ST. GERMAIN,  
WHITE CRANBERRY JUICE, LIME,  
GINGER BEER  
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TEQUILA, CAPPELLETTI, GRAPEFRUIT,  
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## CRAFT IN A CAN

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"FAT TIRE" • AMBER ALE \$ 8

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PILSNER \$ 8

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IPA \$ 8

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"WHITE THAI" • BELGIAN WITBIER \$ 8

## WINE

### SPARKLING

GLASS/BOTTLE

GIULANA, PROSECCO, VENETO, ITALY \$ 10 • 40

### WHITE WINES

#### SAUVIGNON BLANC

SPY VALLEY, MARLBOROUGH,  
NEW ZEALAND \$ 13 • 50

MARC PLOUZEAU, TOURAINE, FRANCE \$ 13 • 55

#### CLASSIC WHITE WINES

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SONOMA COAST, CA \$ 26 • 105

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### ROSÉ

#### GRENAICHE

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LANGHE \$ 80

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SUPER-TUSCAN, TUSCANY \$ 75

CASCINA FONTANA, DOLCETTO D'ALBA,

PIEDMONT \$ 45

LOPPA, NEBBIOLO, COLLINE NOVARESIS,

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WYATT, ALEXANDER VALLEY, CA \$ 45