WEEKLY SPECIALS

25 % off Bottles to Go!

WINES

½ Bottles

2023 Daou Reserve Cabernet Sauvignon, Paso Robles, CA 29
2021 Damliano Lecinquevigne Nebbiolo, Barolo, Italy 39
2018 Keenan Merlot, Napa Valley, CA 39
2022 Avignonesi Vino Nobile di Montepulciano, Tuscany, Italy..... 39
2023 Biale Black Chicken Zinfandel, Napa Valley, CA 42
2024 Merry Edwards Sauvignon Blanc, Russian River Valley, CA 59
2023 Caymus Vineyards Cabernet Sauvignon, Napa Valley, CA 59
2019 Mt Veeder Cabernet Sauvignon, Napa Valley, CA 49

White

2025 Kripia Pecorino, Abruzzo, Italy ..... 12 | 46

Red

2024 Gran Villarini Vino Passito Appassimento, Puglia, Italy ..... 12 | 46
2021 Tagaro Cinquenoci Primitivo, Valle d'Itria, Italy ..... 14 | 54
2024 Sea Smoke Botella Pinot Noir, Sta. Rita Hills, California 95

BEERS

Draft

Mad Mole Fire in the Mole Italian Pilsner, Wilmington, NC..... 7
Salty Turtle Beer Company Coastline Kolsch, Surf City, NC..... 7
Wilmington Brewing Co Tropical Lightning IPA, Wilmington, NC..... 7
3 Floyds Brewing Gumballhead American Wheat Pale Ale, Munster, IN..... 7
Oden Brewing Co Daylite American lager, Wilmington, NC 7

Cans

Broomtail Brewing Galloping Gose, White Peach Sour Ale, Wilmington, NC .. 8

THC

Greenlyte Melo Cucumber Lemon, Windsor, CT (3.5mg) 8
Rizzy Light Lemonade Tea, Nicholas, KY (5mg) 8

WEEKLY FOOD SPECIALS

Tea Sandwich

A buttery, flaky croissant layered with crispy bacon, fresh vine-ripened tomato, crisp iceberg lettuce, and our savory garlic aioli. A delicious twist on a timeless classic! 12

Suggested Pairing:

2025 Claude Val Domaine Paul Mas Rosé , Pays d'Oc, France 10 | 38

Soup

Autumn Harvest Butternut Squash Bisque featuring sweet butternut squash, savory onions, and bell peppers, delicately accented with warm cinnamon and finished with a sprinkle of toasted pepitas 8 - 12

Suggested Pairing:

2024 Barnard Griffin Dry Riesling, Columbia Valley, Washington 14 | 54

FLATBREAD

Tender shredded BBQ chicken layered with rich San Marzano tomato sauce and creamy smoked Gouda, finished with a drizzle of our house-made barbeque sauce. A little smoky, a little saucy, and a whole lot of southern charm! 18

Suggested Pairing:

2021 Sorby Adams Tristan Shiraz, Barossa, South Australia 16 | 62

CHEFS CHOICE MEAT & CHEESE

Chef Choice Cheese

CarrValley Cheese - Parmesean Spread
Smooth and creamy with the addition of Wisconsin Parmesean

Chef Choice Meat

Creminelli Fine Meats - Wild Boar
Wild Boar from Texas and all natural pork combined with organic juniper and clove to make this robust salami.