

# WEEKLY SPECIALS

*25 % off Bottles to Go!*

## Wines

### White

2024 Marc Portaz Jacquère, Savoie, France	12   46
2022 Vignerons du Pallett, Muscadet, Loire Valley, France	12   46
2024 Janare Falaghina, Sannio, Italy	12   46

### Red

2020 Medusa Vinho Tinto Blend, Bairrada, Portugal	12   46
2022 Sydney Back Pinotage, Western Cape, South Africa	14   54
2022 Vylyan Pinceszet Red Blend, Villay, Hungary	14   54
<i>Cabernet Franc, Merlot, Syrah, and Zweigelt. Dry, red, medium-bodied</i>	

## Skin Contact - Orange Wine

2024 Fratelli Cozza Figlia Della Notte Pinot Grigio	11   42
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## BEERS

### Draft Beers

Mad Mole Fire in the Mole Italian Pilsner, Wilmington, NC	7
Broomtail King Tide Kolsch Style Ale, Wilmington, NC	7
Wilmington Brewing Co Tropical Lightning IPA, Wilmington, NC	7
Flying Machine Alta Mar Lager, Wilmington, NC	7

## CAPRESE SALAD APPETIZER

Caprese Salad w/Burrata Cheese, Beefsteak Tomatoes, basil- Pine Nut Pesto, Mixed Greens, Balsamic glaze & Sea Salt. 12

*Suggested Pairing:*

2023 Troon Vineyards Vermentino from Apple Gate, Oregon. 16 | 59

## CAROLINA CHICKEN STEW

Carolina Chicken Stew made w/Corn & Celery 8 | 12

*Suggested Pairing:*

2022 Chateau de Campuget 1753 Viognier, Costieres de Nimes, France 14 | 54

## SOPPRESSATE BOLOGNESE FLATBREAD

Decadent Soppresata Bolognese, blanketed in Smoked Mozzarella finished with Scallions and crispy Onions 18

*Suggested Pairing:*

2022 Barbera d'sti Tenuta la merdiana, piedmont, italy 12 | 46

## CLASSIC CANOLI

Crunchy homemade Cookie shell wrapped around Rich, slightly sweet Ricotta with Chocolate Chips. 4

*Suggested Pairing:*

Vietti Moscato d'Asti, Piedmont, Italy 11.5

## CHEFS CHOICE MEAT & CHEESE

### CHEESE

#### CHAPEL HILL CREAMERY - CAROLINA MOON

Award-winning, soft-ripened, Camembert - style cheese crafted from the pasteurized milk of pasture-raised Jersey Cows in North Carolina. It features a butter, mushroom flavor, a rich, creamy texture with a delicate white rind.

### MEAT

#### SMOKING GOOSE - GIN AND JUICE

Lamb with a touch of pork for texture cured with juniper BERRIES, ORANGE PEEL, CORIANDER, GARLIC, BLACK PEPPERCORNS  
Slow cured without compound nitrates