

WEEKLY SPECIALS

25 % off Bottles to Go!

BUBBLES

Devaux Grande Reserve, Champagne, France 89

WINES

White

2022 Vignerons du Pallett, Muscadet, Loire Valley, France 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 16 | 62

Cabernet Franc, Merlot, Syrah, and Zweigelt. Dry, red, medium-bodied

Skin Contact - Orange Wine

2024 Fratelli Cozza Figlia Della Notte Pinot Grigio 11 | 42

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

THC

Rizzy Light Lemonade Tea 5mg, Nicholasville, KY 8

WEEKLY FOOD SPECIALS

APPETIZER

Breseola & Aged Irish Cheddar Crostini. Air-dried bresaola and aged Irish cheddar over toasted crostini, finished with a balsamic reduction. 12

Suggested Pairing:

2023 Tenuta La Merdiana Barbera d'Asti from Piedmont, Italy 12 | 46

SOUP

Pulled Pork Stew - Slow braised pulled pork with potatoes and kale, finished with a bright apple chimichurri 8 | 12

Suggested Pairing:

2023 Tenuta La Merdiana Barbera d'Asti from Piedmont, Italy 12 | 46

FLATBREAD

Pulled chicken & smoked Mozzarella Flatbread. Crispy flatbread topped with marinara, roasted bell peppers, tender pulled chicken, and smoked mozzarella, finished with crispy fried onions. 18

Suggested Pairing:

2024 Cesani Colli Sensi Chianti from Tuscany, Italy. 15 | 56

CHEFS CHOICE MEAT & CHEESE

CHEESE

Tipperary - Vintage Irish cheddar with Irish porter

Rich, bold, and distinctly Irish, this cheddar is a masterful blend of sharp aged cheese and smooth, dark porter. Made from premium grass-fed cow's milk and aged for over 12 months. Perfect for pairing with craft beer, crusty bread, or charcuterie.

MEAT

Angel's Salumi & Truffles - Black Truffle Salumi

This unique salami is made using 100% Berkshire Pork meat and 5% Black Truffles that we source from Perigord, France. It is fermented and then aged for three months in a dry room. We prepare our Black Truffle Salami with French Brandy and spices for an unforgettable taste.