

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
2023 Biale Black Chicken Zinfandel, Napa Valley, CA	42
2019 Mt Veeder Cabernet Sauvignon, Napa Valley, CA	49
2024 Merry Edwards Sauvignon Blanc, Russian River Valley, CA	59
2023 Caymus Vineyards Cabernet Sauvignon, Napa Valley, CA	59

White

2022 Vignerons du Pallett, Muscadet, Loire Valley, France	12 46
2024 Truchard Chardonnay, Carneros, CA	18 69

Red

2024 Gran Villarini Vino Passito Apprassimento, Puglia, Italy	12 46
2021 Tagaro Cinquenoci Primitivo, Valle d'Itria, Italy	14 54
2022 Sydney Back Pinotage, Western Cape, South Africa	14 54
2024 Orin Swift Cellars Bloodlines Cabernet Sauvignon, N Coast, CA	69
2024 Sea Smoke Botella Pinot Noir, Sta. Rita Hills, CA	95

BEERS

Draft Beers

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
Flying Machine Alta Mar Lager, Wilmington, NC	7

THC

Rizzy Light Lemonade Tea, Nicholasville, KY (5mg)	8
Foothills Grind With Attitude Blood Orange, Wilmington, NC (10mg)	8
Greenlyte Melo Cucumber Lemon, Windsor, CT (3.5mg)	8

WEEKLY FOOD SPECIALS

SOUP

Chilled Beet Borscht

A vibrant blend of roasted beets, carrots, fresh lemon and a touch of honey, finished with a dollop of sour cream and fresh dill. 8

Suggested Pairing:

2024 Claude Val Domaine Paul Mas Rose, Pays d'Oc, France 10 | 38

FLATBREAD

The Italian Market

House-made flatbread topped with savory ham Bolognese, melted provolone, spicy capicola and tangy pickled peppers. 18

Suggested Pairing:

2023 Cesani Colli Sensi Chianti, Tuscany, Italy 14 | 54

CHEFS CHOICE MEAT & CHEESE

Chef Choice Cheese

Carr Valley Cheese - Parmesan Cold Pack Spread

A premium, Wisconsin-crafted cheese spread known for its rich, creamy texture and distinctly sharp, nutty flavor profile. Made by the family-owned, award-winning Carr Valley Cheese Company, it blends authentic Wisconsin Parmesan with 9-month-aged sharp cheddar cheese to achieve a deeply savory taste that spreads smoothly.

Chef Choice Meat

Tempesta - Salame Di Manzo (Wagyu Beef Salami)

A rich, hand-crafted salami made from 100% American Wagyu beef. It features an unctuous, well-marbled texture and is seasoned with fresh thyme, black peppercorns, and a splash of Cabernet wine. It is highly prized as a premium, pork-free addition to charcuterie boards.