

WEEKLY SPECIALS

25 % off Bottles to Go!

WINES

1/2 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
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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
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THC

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

WEEKLY FOOD SPECIALS

Tea Sandwich

Smoked ham and sharp English cheddar tea sandwich layered on soft brioche, finished with our romesco honey 12

Suggested Pairing:

2024 Barnard Griffin Dry Riesling, Columbia Valley, Washington 12 | 46

Mac & Cheese

Creamy meatball mac & cheese with tangy goat cheese and sun-dried tomatoes, finished with our arugula-walnut pesto 8

Suggested Pairing:

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

FLATBREAD

San Marzano tomato sauce, topped w/burratta, smoked mozzarella & pecorino romano 18

Suggested Pairing:

2021 Tenuta La Merdiana Barbera d'Asti, Piedmont, Italy 12 | 46

DESSERT

Classic House-made Key Lime Cannoli

Crisp, golden shells made right here in-house, filled with sweet creamy key lime ricotta w/graham cracker dusting w/whipped cream
4 each

Suggested Pairing:

Vietti Moscato d'Asti, Piedmont, Italy 11.5

CHEFS CHOICE MEAT & CHEESE

Chef Choice Cheese

Satori - Black Pepper Bella Vitano
that features a creamy, rich, and nutty interior hand-rubbed with coarse black pepper

Chef Choice Meat

Tempesta Artisan Salami - N'duja
It is a spicy, spreadable salami originating from Calabria. Pork, peppers, and sea salt