

# Drink

# avec moi

## BLANC

JEREMIE HUCHET CLOS LES MONTY MUSCADET   LOIRE VALLEY, FR	11   44
<i>Melon de Bourgogne—Clean and crisp like a river stream</i>	
CLEMENT & FLORIAN BERTHIER BLANC   LOIRE VALLEY, FR	15   60
<i>Sauvignon Blanc—Medium full packing flavors of lime, crushed rock, and a hint of grass</i>	
THEVENET ET FILS MACON BLANC   BURGUNDY, FR	15   60
<i>Chardonnay—A Fall's bounty in a glass, with pear and apple dipped in fresh-churned butter</i>	
DM. CONSTANT-DUQUESNOY 'LES RIZANNES' BLANC   RHONE VALLEY, FR	16   64
<i>Clairette, Grenache Blanc—Rich, powerful and boasting with peach, apple, and citrus</i>	

## ROSE

J MOURAT 'OVNI' ROSE   LOIRE VALLEY, FR	13   52
<i>Pineau d'Aunis—Zippy and light with peach skins and fresh river rocks</i>	
CLOS ALIVU PATRIMONIO ROSE   CORSICA, FR	16   64
<i>Nielluccio—Red fruits, crushed rock, and fresh picked herbs</i>	
BODEGAS OLIVERAS   JUMILLA, SP	13   52
<i>Grenache—Floral, red-fruited, a bit more body but a lot of verve</i>	

## ROUGE

JEAN-MARC BURGAUD L'ANTIGNE   BEAUJOLAIS, FR	14   56
<i>Gamay—with black cherry, red flowers and spice. Long lived and very charming</i>	
CHATEAU DE LA GREFFIERE MACON SERRIERES ROUGE   BURGUNDY, FR	16   64
<i>Gamay—Spring in a glass, boasting cherry and crushed rock over an ethereal frame</i>	
DOMAINE LA MANARINE COTES-DU-RHONE   RHONE VALLEY, FR	11   44
<i>Grenache, Mourvèdre—Macerated strawberry, baking spice with a lot of oomph</i>	
MONT RUBI 'BLACK'   PENEDES, SP	13   52
<i>Grenache—medium-full, bringing fresh blackberry, plum, violets and a pinch of spice</i>	
DOMAINE LAFAGE 'NICHOLAS' VV   COTES CATALANES, FR	14   56
<i>Grenache—Full-bodied, showcasing a blend of dark fruits, black pepper and meatiness</i>	

# Eat

## CHEESE one \$11 | two \$20 | three \$28

- D'AFF honey | marcona almonds | strawberries
- SPANISH cornichons | house mustard
- BLUE fig jam | pistachios | honey | sea salt
- HUMBOLDT apricot jam | dried cherries | walnuts
- CHEDDAR dried cranberries | mixed nuts | honey
- BURRATA roasted tomatoes | balsamic reduction
- GOUDA caramel | pecans | apricot | cranberries

## MEATS one \$15 | two \$26

- SPECK arugula | burrata | pickled figs | oil | honey
- LOUKANIK brie | apricot jam | dried apricots | pistachio
- PROSCIUTTO old Quebec | strawberries | sea salt | oil
- COTTO stuffed peppadews | cornichons

## SPREADS \$15

ROTATES DAILY – ASK YOUR MONGER

*La vie est trop courte pour boire du mauvais vin.*

*Happy hour daily from 4-6pm*