

## RED

**El Rede | 13**  
2023 (Mendoza) Malbec

**Jeff Runquist '1448' | 13**  
2024 (Amador County) Petit Verdot, Petit Sirah, Tannat, Barbera

**Domaine Vallot | 14**  
2022 (Côtes Du Rhône) Grenache, Syrah, Mourvèdre

**Abbona 'Garombello' | 15**  
2024 (Langhe) Nebbiolo

**Round Pond 'Kith & Kin' | 15**  
2022 (Napa Valley) Cabernet Sauvignon

**Donatella Cinelli Colombini | 16**  
2023 (Chianti) Sangiovese

**Viña Otano Reserva | 17**  
2017 (Rioja) Tempranillo

**Moffett 'Malliris Vineyard' | 18**  
2023 (Chehalem Mountains) Pinot Noir

## SPARKLING

**Luca Paretti Brut | 12**  
NV (Treviso) Glera

**Three Henrys | 14**  
NV (Blanquette de Limoux) Mouzac, Chenin Blanc

## WHITE

**Neboa | 13**  
2024 (Rías Baixas) Albariño

**Finca Tresolmos | 13**  
2024 (Rueda) Verdejo

**Domaine Jean Aubron | 13**  
2023 (Loire Valley) Sauvignon Blanc

**Torri Mor Pinot Gris | 13**  
2024 (Willamette Valley) Pinot Gris

**Fontanavecchia 'Bjondore' | 13**  
2023 (Campania) Falanghina

**Babylonstoren | 13**  
2025 (Western Cape) Chenin Blanc

**Domaine de la Denante Bourgogne | 18**  
2023 (Burgundy) Chardonnay

## SKIN CONTACT

**Weingut Frey Rose | 13**  
2024 (Rheinhessen) Pinot Noir

**Weingut Heinrich NAKED Orange | 14**  
NV (Burgenland) Chardonnay, Pinot Blanc, Pinot Gris, Traminer

**Field Recordings Pet Nat Rose | 14**  
2022 (Paso Robles) Cabernet Franc, Chardonnay



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## BEER

**PBR | 6**  
(Milwaukee) Lager 4.7%

**Foothills 'Jade' | 9**  
(Winston-Salem) IPA 7.4%

**Pisgah Brewing | 7**  
(Black Mountain) Vanilla Porter 6.5%

**NODA 'Ramble On Red' | 10**  
(Charlotte) Red Ale 5.2%

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# LUNCH

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## Meat & Cheese | MP

Selections change — ask your server

|                           |               |
|---------------------------|---------------|
| Jamon Serrano   9         | Manchego   9  |
| Finocchiona   8           | Valdeon   6   |
| Calabrian Soppressata   8 | Calvander   8 |

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## Marinated Olives | 8

Assorted pitted marinated olives, citrus, herbs, and focaccia

## Pasta Salad | 12

Caesar, peppadew, raddichio, parmesan, gremolata

## Wedge Salad | 13

Pickled shallot, Valdeon, Jamon Serrano, radish, everything bagel crunch

## Elena Ruz | 14

Baguette, turkey breast, cream cheese, fig jam

## Mortadella Sandwich | 14

Brioche, mortadella, idiazabal, escarole, pepperonata, olive oil aioli

*Emmy & Lou's*

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### Wagyu Carpaccio\* | 18

Olive oil aioli, gordal olive, scallion

### Hamachi Tiradito\* | 16

White ponzu, sweet potato causa, jalapeño

### Shrimp Cocktail | 16

Sumac Remoulade, Cocktail Sauce, Lemon

### Baked Feta | 14

Caramelized cippolini, roasted pepper, Verdant sourdough

### Tartine | 12

Whipped fromage blanc, chili crisp, honey

### White Bean & Garlic Dip | 10

Veggies, crostini

## DESSERT

### Tiramisu | 10

Sponge cake, mascarpone, cocoa powder, ganache

### Seasonal Sundae | 10

Orange & ginger ice cream, carrot caramel, pistachio

*Emmy & Lou's*

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