

# BUVETTE

## LIBATIONS

### ANDIAMO AMICI / 16

Aperol, Tuaca, Blood Orange  
Lemon Thyme Cordial, Prosecco

### BERGAMOT BREEZE / 16

Malfy Limone Gin, Bergamot Liqueur  
Honey Citrus Syrup, Lemon, Lavender  
Bitters Sparkling Grapefruit

### CARIBBEAN ODYSSEY/ 16

Muddy River Coconut Rum, Passion Fruit  
Lime, Coconut Water, Mojito Cordial  
Orange Bitters

### MEDITERRANEAN MIRAGE/ 18

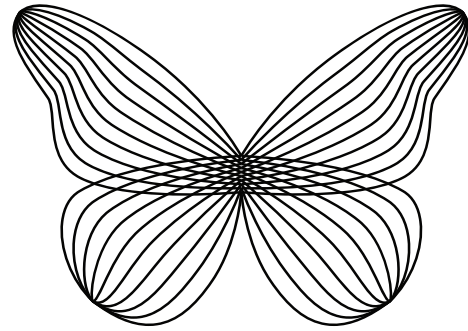
704 Gin, Fig, Lemon, Honey Citrus Syrup  
Chartreuse, Rosemary Fig Foam

### EL FUEGO DEL MUNDO / 18

Los Siete Mistering Mezcal, Licor 43  
Grilled Pineapple & Chili Cordial  
Lime, Ginger, Ancho Tincture

### MARIPOSA SUMMER PUNCH / 18

Penelope Bourbon, Falernum  
Benedictine, Passion Fruit, Peach  
Lime, Aromatic Bitters



## BEER

D	Wooden Robot Strate Caster Hazy IPA 12 oz 7%	10
R	Sierra Nevada Oktoberfest Festbier 6%	8
A	Hopfly Carolina Crush Wheat Ale 5%	10
F	Triple C German Style Pilsner 5.4%	9
T	Divine Barrel The Feelin' I Got WC IPA- 12 oz 6.6%	9
	Birdsong Pink Robot Sour Ale- 12 oz 3.9%	9
	Lower Left Coconut Vanilla Blonde Ale 5.2%	9
	Triple C Dortmund Lager -5.6%	9

B &	Carabas Vanilla Coffee Blonde Ale 4.7%	8
O	Heist Not From Concentrate IPA 6.8%	13
C	Devils Logic Lake Loop Rice Lager 4.6%	10
T	Triple C WC IPA 6.2%	10
A	Pilot Kolsch Me if You Can Kolsch 5%	11
N	Red Clay Queen City Common Cider 6.9%	10
L	Divine Barrel Hard Orange Soda 5%	11
E	Sierra Nevada Trail Pass Non-Alcoholic IPA	8

### SUMMER CITRUS SPRITZ / 14

Zero Proof Gin, Honey Citrus Syrup, Lemon, Mint,  
Sparkling Grapefruit

C I

### K L TROPICAL SUNRISE FIZZ / 14

S Zero Proof Rum, Passion Fruit, Lime, Peach  
Blood Orange & Pineapple Foam

## WINES BY THE GLASS

R	Pinot Noir - Louis Latour "Valmoissine," Provence, FR 2021	15/60
E	Chianti Classico - La Sala 'Del Torriano,' Tuscany, IT	15/60
D	Tempranillo - Artuke Pies Rotos, Rioja, ESP 2021	16/62
S	Bordeaux Blend - Chateau Prieure de Blaignan, Medoc, FR 2016	18/66
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58
	Pinot Noir- Lingue Franca- Willamot Valley, OR, 2022	18/66
	Merlot- Chateau Montravel "M", Dordogne Valley, FR 2015	15/60

W	Vinho Verde - Arios Aguafuerte, Portugal, 2022	12/54
H	Sauvignon Blanc - The Crossing, Marlborough, NZ 2023	14/58
I	Sauvignon Blanc - Domaine Calcaire, Sancerre, FR 2022	20/70
T	Riesling - Lingenfelder "Bird-Label" Kabinett, Pfalz, GER 2020	15/60
E	Chenin Blanc - Les Athletes Du Vin, Vin de France, 2023	14/58
S	Vermentino- Ryme, Caneros, CA 2023	15/60
	Chardonnay - Macon Village, FR 2023	15/60

R	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
O	Domaine Les Terres, Provence, France	16/62

B	Pinot Noir - Lucien Albrecht, Brut Rosé; Cremant d'Alsace, FR	14/58
U	Refosco - Forchir, Prosecco Extra Dry, Veneto, IT	12/54
B	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90

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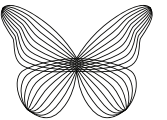


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# CULINARIA

## LARGE SHAREABLES

### GULLAH PAELLA / 42

crisped Carolina gold rice pilaf andouille & chorizo, gulf shrimp flounder, mussels soffrito, saffron

### PIRI PIRI HALF CHICKEN / 27

African birdseye chili marinated roasted chicken, Portuguese African blue cornbread, sundried tomato butter

### BAKALIAROS SKORDALIA / 22

crispy cod, whipped garlic potatoes roasted beet yogurt salad, beet purée

### CAULIFLOWER STEAK / 24

quinoa tagine salad, harrisa coconut yogurt pickled onions, almonds

### WOODLAND MUSHROOM RISOTTO / 28

mushroom reduction, parmesan crisp, truffle

### LOMO SALTADO / 29

braised beef cheeks, Peruvian potato textures tomatillo pico de gallo, jasmine rice peppers, onions, tomatoes, aji amarillo crema

### BONE IN "BEDROCK" SHORTRIB / 48

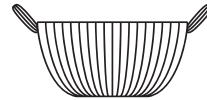
Yucca mash, smoked blackberry chimichurri broccolini, scallion ginger vinaigrette crispy leeks

### POPPYSEED CRUSTED SALMON\* / 28

crispy polenta, velvet smoked salmon sauce eggplant caponata

### SEARED SCALLOPS\* / 44

forbidden black rice, bacon, XO uni sauce yuzu, pickled celery



## SMALL SHAREABLES

### MOROCCAN MEZZE BOARD / 21

pistachio whipped feta, roasted beets salad muhammara dip, tzatziki, radish cucumber, spiced carrots house-made pita

### OCTOPUS AL LA PLANCHA / 17

potato guancia foam, marcona almond vinaigrette, espelette pepper, bottarga

### SAFFRON ARANCINI / 17

risotto, mozzarella, harissa spiked tomato aioli

### SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad fresno pepper

### TURKISH KAFTA\* / 18

pomegranate molasses ground lamb arugula, lemon roasted pistachio, tzatziki

### ZUPPA DI COZZE ALLA CALABRESE / 18

mussels, confit tomatoes, nduja sausage Calabrese peppers, house-made focaccia

### TUNA POKE TACOS\* / 16

crispy gyoza, English pea guacamole jalapeño, truffle ponzu, paddlefish caviar

### PULLED DUCK AREPAS / 16

chorizo-spiced pulled duck confit, crema pickled jalapeños, cilantro

### LEMON WHIPPED RICOTTA / 14

oven roasted ricotta, garden tomato confit garlic, herbs toasted crostini

### ANCHO CHILI DUCK BREAST / 28

sweet potato, truffle, duck tart

## SOCIAL SIDES

### FETA SALAD / 13

barrel-aged feta, heirloom tomatoes cucumber, cured black olives, red onion green bell pepper, capers, oregano EVOO, red wine vinegar

### CRISPY GRECIAN

### ROASTED POTATOES / 7

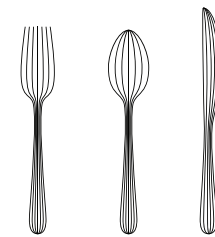
Greek spices, tzatziki preserved lemon

### 100 GARDENS SALAD / 8

local lettuces, radish, torn croutons pickled ramp ranch

*\*This item may be served raw or undercooked. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE



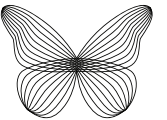
WORLD TO TABLE

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