

Wine

CHAMPAGNE & SPARKLING

Champagne Brut, Nicolas Feuillatte **\$20 / 80**
Chouilly, FRA NV creme de cassis, honey crisp and apple, toasty-smokey finish

Prosecco Brut, Adami **\$14 / 56**
Veneto, ITL NV rich, stone fruit, creamy and crisp

Prosecco Rosé, Jeio **\$14 / 56**
Veneto, ITL 2021 elegant, scents of rose, hints of fresh fruits and lychees

Champagne Brut Rosé, Sébastien Girost **\$120**
Champagne, FRA NV scents of roses, wild strawberries, raspberries, and later, blackberries.

Champagne Extra Brut Blanc de Blancs, Adam Mereux **\$115**
Champagne, FRA NV elegant and light bodied flavors are complemented by hints of citrus and mineral notes

Champagne Brut Reserve, Jean Veselle **\$65 half bottle**
Champagne, FRA NV flavors of brioche, wild strawberries and white pepper spice

Champagne Brut, Veuve Clicquot Yellow **\$145**
Champagne, FRA NV yellow and white fruits, vanilla, brioche

Brut Blanc De Blanc, Domaine de la Ferrandiere **\$52**
Minervois, FRA NV aromas of golden delicious apple, biscuit, and lemon meringue

Pet-Nat Bianco, Luigi Demarie **\$70**
Piedmont, ITL NV fresh with lime and lemon citrus, fresh cut wildflowers, and peach pit

WHITE

Pinot Grigio, Bertani **\$14 / 56**
Venezia Giulia, ITA 2021 ripe pears, apricot, light minerality

Muscadet Sèvre-et-Maine, Domaines Landron **\$14 / 56**
Sur Lie La Louvretie, FRA 2020 aromas of citrus, pear, saline notes

Albariño, Bodegas La Caña **\$14 / 56**
Rías Baixa, ESP 2022 melon, honey, mild acidity

"Bianco" Nerello Mascalese, Ayunta **\$15 / 60**
Mt Etna, Sicily, ITL 2021 crisp, minerality, citrus notes, long saline finish

Pedro Ximenez, Vina Mayu **\$13 / 52**
Valle del Elqui, CHL 2020 dry white, floral, mineral notes, melon, with crisp acidity

Petit Chablis, La Chablisienne **\$17 / 68**
Pas Si Petit ,Burgundy, FRA 2021 floral, lime zest, vegetal

Sauvignon Blanc, Domaine Paul Buisse **\$13 / 52**
Loire Valley, FRA 2021 delicate minerality, white peaches

Sauvignon Blanc, Wither Hills (on tap) **\$14 / 56**
Marlbrough, NZL 2021 citrus, stone fruit, passionfruit

Chardonnay, Landmark Vineyards **\$15 / 60**
Sonoma, USA 2019 tropical fruit, toasted almond, baking spices

Riesling Kabinett "Apotheke", Loersch **\$14 / 56**
Mosel, DEU 2021 delicate sweetness, grippy minerality, ripe acidity

Ameztoi Txakolina **\$55**
Basque, Spain 2023

Godello, Bodegas Avancia **\$60**
Cuvee de O ,Valdeorras, ESP 2021 yellow fruits, honey, dry peppery finish

Vermentino Maremma, Aia Vecchia **\$48**
Tuscany, ITA 2022

Vermentino Di Gallura 'Sciala', Surrau **\$64**
Sardinia, ITA 2021

Mozia Grillo, Tenuta Whitaker **\$52**
Sicily, ITA 2022

Vernaccia, Monetnidoli **\$56**
Tuscany, ITL 2020 herbal and almond perfumes, rich, dry

"Les Baronnes" Sancerre, Henri Bourgeois **\$80**
Sancerre, FRA 2021 delicate nose, aromas of white flesh fruits and citrus

Dry Furmint, Royal Tokaji **\$52**
Tokaji, HUN 2019 dry, intensely mineral, bright mandarin, touch of spice

Grüner Veltliner, Josef & Philipp Brundlmayer **\$56**
Kremstal, AUS 2021 juicy, peppery, citrusy

Chablis, Domaine Savary **\$70**
Burgundy, FRA 2022

Pouilly-Fuissé, Château Vitalli **\$half 45,**
full 79

Burgundy, FRA

Pouilly-Fuissé 1er Cru "Vers Cras", **\$115**
Cheveau

Burgundy, FRA

Chardonnay, Patz & Hall **\$80**

Sonoma Coast, USA 2018 spicy pear, green apple, marzipan
and orange-clove

Riesling Spätlese, Dr. Loosen **\$84**

Mosel, GER 2020 fine fruit, honeysuckle, slate minerality,
mild baking spices

ROSE & ORANGE

Cuvee des Commandeurs Rosé, **\$16 / 64**
Peyrassol

Provence, FRA 2021 gooseberry and raspberry, touch of
minerality

Seres Orange Grenache Blanc, Les **\$15 / 60**
Equilibrists

Languedoc-Roussillon, FRA apricot, citrus, tangerine
blossom

Cabernet Savignon Rosé, Mulderbosche **\$52**

Coastal Region, ZAF 2021 orange blossom, watermelon,
creamsicle and fresh-picked strawberries

Rosé "Rubentis", Ameztoi Txakolina **\$59**

Basque, ESP 2023

Sancerre Rosé, Daniel Chotard **\$82**

Sancerre, FRA 2022

Orange Macabeo, Parajes del Valle **\$52**

Jumilla, ESP 2022

Rkatsiteli Amber, Nine Oaks Estate **\$90**

Kakheti, GEO 2019 savory citrus, persimmon, and kumquat,
lightly smoky, earthy flavor of incense and cedar noticeable
tannins

RED

Malbec, Tahun **\$14 / 56**

Mendoza, ARG 2019 plums, cherries, blackberries and
currants, touch of smoke, silky tannins

Pinot Noir, Argyle (on tap) **\$16 / 64**

Willamette Valley, Oregon 2020 red and dark fruit with
savory spice and delicate floral notes, silky texture

Côtes du Rhône, Château Beauchêne **\$14 / 56**

Grande , Côtes du Rhône, FRA 2021 earthy, black, dark
fruits, pepper, licorice

Cabernet Sauvignon, Stark-Condé **\$15 / 60**

Stellenbosch, ZAF 2019 blackberry, tea, cedar aromas, rich
palate with dark fruit and mocha, velvet-like tannins

Barbera d'Alba, Cantine Ascheri **\$15 / 60**

Langhe Fontanelle, ITL 2022 blackberry, fruit jam, spices

Merlot, Chelsea Goldschmidt **\$64**

Alexander Valley, USA 2021 ripe stone fruits, vanilla oak,
elegant finish

Valpolicella Superiore "Nanfre", **\$45**
Sant'Antonio

Veneto, ITA 2022

Frappato, Valle dell'Acate **\$60**

Sicily, ITL 2020 hints of red fruits, blueberries, raspberries
and blackberries, violet flowers and sage a dry finish

Langhe Nebbiolo, Cantina del Pino **\$52**

Piedmont, ITL 2020 complex and smooth with good structure
of red berries, tobacco, mineral and tannins

Chianti Classico, Castello La Leccia **\$62**

Tuscany, ITL 2019 floral, red cherries and fresh fruit, soft and
fresh, good acidity medium-high tannins

Susumaniello, Masseria Li Veli **\$70**

Salento, ITL 2020 black and red berries, spicy notes, hints of
licorice, cocoa, eucalyptus

Tempranillo, Bodegas Faustino **\$54**

Rioja Crianza, ESP 2017 intense aromas, rich red fruit, and
sweet barrel hints, structured and elegant on the palate

Tempranillo Rioja Gran Reserva, **\$95**
Bodegas Faustino

Rioja, ESP 2011

Pinot Noir, Elk Cove **\$80**

Willamette Valley, USA 2021 fresh raspberry, cordial cherry
and violet, a juicy palate, savory undertones of clove and
black pepper

Cabernet Franc, Château du Hureau **\$65**

Saumur-Champigny Tuffe, FRA 2020 black raspberry,
savory herbs, well-integrated tannins

Bordeaux Blend, Château Viramiere **\$56**

Saint-Émilion, FRA 2019 cedar and leather notes with
ripened red fruits and fine, savory tannins

Old Vine Red "Lot 74", Marietta	\$55
Sonoma County, California NV	

Cabernet Sauvignon "Line of Fire Vineyard", Akrasia	\$125
Napa Valley, California 2018	

DESSERT/ FORTIFIED WINES

CHATEAU HAUT MAYNE, SAUTERNES	\$14
2019, Bordeaux, FRA	

GÉRARD BERTRAND, BANYULS VIN DOUX NATUREL	\$10
2016, Languedoc-Roussillon, FRA	

LUSTAU AMONTILLAO SHERRY	\$10
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BROADBENT RAINWATER MEDIUM DRY MADERIA	\$11
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GRAHAM'S 10 YR TAWNEY PORT	\$12
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Vintages subject to change *To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

