

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 "Partridge Eye", Jean Veselle \$58 half bottle
Champagne, FRA NV flavors of brioche, wild strawberries and white pepper spice

Champagne Brut, Veuve Cliquot 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 Louvetrie, FRA 2020 aromas of citrus, pear, saline notes

Albariño, Bodegas La Caña \$14 / 56
Rías Baixas, 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
Marlborough, NZL 2021 citrus, stone fruit, passionfruit

Chardonnay, Trig Point \$15 / 60
Russian River Valley, USA 2022 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

Albarín Blanco, Bodegas Margón \$65
Castille y León, Spain 2021

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, Montenedoli \$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

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	Côtes du Rhône, Château Beauchêne	\$14 / 56
Burgundy, FRA 2022		Grande , Côtes du Rhône, FRA 2021 earthy, black, dark fruits, pepper, licorice	
Pouilly-Fuissé 1er Cru "Vers Cras", Cheveau	\$115	Cabernet Sauvignon, Stark-Condé	\$15 / 60
Burgundy, FRA 2022		Stellenbosch, ZAF 2019 blackberry, tea, cedar aromas, rich palate with dark fruit and mocha, velvet-like tannins	
Chardonnay, Patz & Hall	\$80	Barbera d'Alba, Cantine Ascheri	\$15 / 60
Sonoma Coast, USA 2019 spicy pear, green apple, marzipan and orange-clove		Langhe Fontanelle, ITL 2022 blackberry, fruit jam, spices	
Riesling Spätlese, Dr. Loosen	\$84	Merlot, Chelsea Goldschmidt	\$64
Mosel, GER 2021 fine fruit, honeysuckle, slate minerality, mild baking spices		Alexander Valley, USA 2021 ripe stone fruits, vanilla oak, elegant finish	

ROSE & ORANGE

Cuvee des Commandeurs Rosé, Peyrassol	\$16 / 64	Frappato, Valle dell'Acate	\$60
Provence, FRA 2021 gooseberry and raspberry, touch of minerality		Sicily, ITL 2020 hints of red fruits, blueberries, raspberries and blackberries, violet flowers and sage a dry finish	
Seres Orange Grenache Blanc, Les Equilibrists	\$15 / 60	Langhe Nebbiolo, Cantina del Pino	\$52
Languedoc-Roussillon, FRA apricot, citrus, tangerine blossom		Piedmont, ITL 2020 complex and smooth with good structure of red berries, tobacco, mineral and tannins	
Rosé "Rubentis", Ameztoi Txakolina	\$59	Chianti Classico, Castello La Leccia	\$62
Basque, ESP 2023		Tuscany, ITL 2019 floral, red cherries and fresh fruit, soft and fresh, good acidity medium-high tannins	
Mt. Etna Rosato, Barone di Villagrande	\$59	Susumaniello, Masseria Li Veli	\$70
Sicily, Italy 2023		Salento, ITL 2020 black and red berries, spicy notes, hints of licorice, cocoa, eucalyptus	
Sancerre Rosé, Daniel Chotard	\$82	Tempranillo, Bodegas Faustino	\$54
Sancerre, FRA 2022		Rioja Crianza, ESP 2017 intense aromas, rich red fruit, and sweet barrel hints, structured and elegant on the palate	
Orange Macabeo, Parajes del Valle	\$52	Tempranillo Rioja Gran Reserva, Bodegas Faustino	\$95
Jumilla, ESP 2022		Rioja, ESP 2011	
Rkatsiteli Amber, Nine Oaks Estate	\$90	Pinot Noir, Elk Cove	\$80
Kakheti, GEO 2019 savory citrus, persimmon, and kumquat, lightly smoky, earthy flavor of incense and cedar noticeable tannins		Willamette Valley, USA 2021 fresh raspberry, cordial cherry and violet, a juicy palate, savory undertones of clove and black pepper	

RED

Malbec, Tahuan	\$14 / 56	Bordeaux Blend, Château Viramiere	\$56
Mendoza, ARG 2019 plums, cherries, blackberries and currants, touch of smoke, silky tannins		Saint-Émilion, FRA 2019 cedar and leather notes with ripened red fruits and fine, savory tannins	
Pinot Noir, Argyle (on tap)	\$16 / 64	Old Vine Red "Lot 74", Marietta	\$55
Willamette Valley, Oregon 2020 red and dark fruit with savory spice and delicate floral notes, silky texture		Sonoma County, California NV	

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

DESSERT/ FORTIFIED WINES

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

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

LUSTAU AMONTILLDAO SHERRY **\$10**
Jerez, PRT

**BROADBENT RAINWATER MEDIUM DRY
MADEIRA** **\$10**
Madeira, PRT

GRAHAM'S 10 YR TAWNY PORT **\$12**
Duoro, PRT

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.

