

# Wine

## CHAMPAGNE & SPARKLING

**Champagne Brut, Sébastien Girost** \$20 / 80  
Champagne, FRA NV pear, lemon curb, brioche toast

**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, Colterenzio** \$14 / 56  
Alto Adige, ITA 2023 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 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

**Chablis 1er Cru "Vaillons", Chaude Écuelle** **\$89**  
Burgundy, France, 2019

**Chablis Grand Cru "Bougros", Charly Nicolle** **\$155**  
Burgundy, France, 2022

**Pouilly-Fuissé, Château Vitalli** **Half 45, full 79**  
Burgundy, FRA 2022

**Pouilly-Fuissé 1er Cru "Vers Cras", Cheveau** **\$115**  
Burgundy, FRA 2022

**Chardonnay, Patz & Hall** **\$80**  
Sonoma Coast, USA 2019 spicy pear, green apple, marzipan and orange-clove

**Riesling Spätlese, Dr. Loosen** **\$84**  
Mosel, GER 2021 fine fruit, honeysuckle, slate minerality, mild baking spices

## ROSE & ORANGE

**Cuvee des Commandeurs Rosé, Peyrassol** **\$16 / 64**  
Provence, FRA 2021 gooseberry and raspberry, touch of minerality

**Seres Orange Grenache Blanc, Les Equilibrists** **\$15 / 60**  
Languedoc-Roussillon, FRA apricot, citrus, tangerine blossom

**Rosé "Rubentis", Ameztoi Txakolina** **\$59**  
Basque, ESP 2023

**Mt. Etna Rosato, Barone di Villagrande** **\$59**  
Sicily, Italy 2023

**Sancerre Rosé, Daniel Chotard** **\$82**  
Sancerre, FRA 2022

**Orange Macabeo, Parajes del Valle** **\$52**  
Jumilla, ESP 2022

## RED

**Malbec, Tahuan** **\$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

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

**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, Bodegas Faustino** **\$95**  
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

**Merlot, Chelsea Goldschmidt** **\$64**  
Alexander Valley, USA 2021 ripe stone fruits, vanilla oak, elegant finish

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

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

## DESSERT/ FORTIFIED WINES

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

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

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

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

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**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.

