

wine**sparkling**

Cava Rosé Biutiful Spain	9/25
Pet-Nat "Il Pestifero" Tavignano Marche, Italy	30
Prosecco Bianca Vigna Italy	28
Champagne Marc Hebrart France	55

white

Gruner Veltliner Hugo Austria	9/25
Sonoma County Chardonnay Lioco California	13/35
Sauvignon Blanc Huia New Zealand	30
Riesling "Incline" Selbach Mosel, Germany	23

rosé

Cinsault/Grenache "Claire de Rosé" Les Jamelles Languedoc, France	8/22
Côtes de Provence "#Lou" Peyrassol Provence, France	12/28
Love Rosé Broc Cellars Suisun Valley, California	30
Grenache Estate Grown Rosé Stolpman Ballard Canyon, California	30
Zweigelt MAGNUM 1.5L!!!!!! Gobelsburg Austria	50

red

Barbera Indigenous Piedmonte, Italy	11/27
Malbec Le Croissilon,	9/24
Old Vine Carignan Broc California	45
Gamay Beaujolais Julien Sunier France	45
Pinot Noir Fournier Bourgogne, France	38

dessert wine

10-year tawny port Kopke Portugal	8
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beer**draught**

see rotating tap list board

cans/bottles

Braxton Buzz Peach + Honey Kolsch	4
Terrapin Luau Krunckles (guava-passionfruti IPA)	4
50 West Doom Pedal Witbier	4
Lagunitas Sumpin' Easy Ale	4
Miller Hi-Life	2

cocktails

rotating batch cocktail	6
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\$10 corking fee applies to retail bottles opened in the shop

all retail wines priced at Ohio State Minimum

snacks

butter	3
whipped organic Italian butter + baguette	
fromage brûlé goat cheese torched to perfection + crackers	12
blue cheese + chocolate Bayley Hazen Blue + chocolate bark	6

cheese flights

each flight includes 3 cheeses of various textures and milk types, local jam, dried fruits, and house candied pecans, and crostini

cheesemonger's favorites let us pick a wide variety for you!	12
soft flight all ooey gooey	12
midwest flight close to cincinnati cheeses	12
stinky flight the funkier little guys in the case	12
blue flight for the blue cheese lovers	12
rotating special see board or ask the cheesemonger	12

charcuterie

each selection served with house pickles and Dave's Kick Ass Mustard

soppressata molinari California salami with black peppercorn and burgundy wine	5
copocollo di dorman smoking goose Indiana salmi with white wine and spices	5
coppa molinari California dry cured pork shoulder	6
speck americano La Quercia Iowa smoked prosciutto	10
fino North Country Charcuterie Ohio dry salami with fennel	9
charcuterie plate monger's selection of 3 cured meats and salamis	16

grilled cheese

available Tuesday- Friday 10am-4pm, all day Sunday
all sandwiches served on Sixteen Bricks sourdough
add Hen of the Woods Chips \$2

rylan triple Cream (St. Andre) + strawberry pink peppercorn jam by Prospect Jam Co. + arugula	9
dahlia honey whipped Capriole goat cheese + herb pesto + roasted carrots	9
ben smoked turkey by Smoking Goose + manchego + sundried tomatoes + harissa	9