

SNUFF MILL

TASTY
EATS



SMALL
FARMS

RESTAURANT · BUTCHERY
AND WINE BAR

OPPORTUNITIES

THE ROOTS \$16

Salt roasted beets, turnips, sweet potato, pepitas, Greek feta, micro cress and persimmon vinaigrette

CARPET BAGGER \$20

Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

WHOLE ROASTED HEAD OF ORGANIC GARLIC \$11

Grilled sourdough bread, Sicilian extra virgin olive oil, grated grana Padana, honey-rosemary mascarpone

ARTICHOKES ALLA GIUDIA \$18

Fried whole artichokes with caper aioli, frisée and fresh lemon

WAGYU BEEF CARPACCIO \$24

Tangy garlic dressing, shallot, capers, grana padana, micro arugula, black truffle salt

GUA BAO

Fluffy, steamed Asian buns (2 per order)

SHIITAKE, hoisin, cucumber, sesame, pickled red onion \$11

PORK BELLY, brown sugar-maple, carrot, cilantro \$11

SALADS

THE MILL SALAD \$16

Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

CAESAR SALAD \$12

Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

SOUP

SEASONALLY INSPIRED

Hot and Chilled

OFF THE CHAIN

Let Chef take care of you - \$200 per person
Schedule your tasting in advance for maximum service and creativity

OFF THE KNIFE

DRY AGED 14 OZ. NEW YORK STRIP \$66

Charbroiled, tarragon fingerling potatoes

PRIME RIBEYE STEAK \$68

Seared bone-out 20 oz. cut, rubbed with roasted garlic, sage and black pepper, crispy potato straws, seasonal vegetables

FILET MIGNON 6 oz. \$39

Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

LONG BONE RIBEYE \$135

36 oz. bone-in tomahawk steak charbroiled, tarragon roasted fingerling potatoes, seasonal vegetables, feeds two persons

STEAK FRITES \$36

Grilled 8 oz. hanger steak, skinny fries, natural veal stock reduction and Café de Paris butter

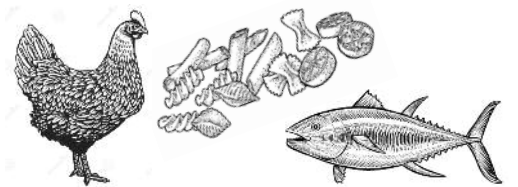
TOP IT OFF

Seared Foie Gras, 2 oz. \$22 Beef marrow butter \$8
Foie Gras butter \$12 Crispy potato straw \$5
Truffle butter \$10

I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce
\$19



FRESH & LOCAL

GREEN CIRCLE FARMS CHICKEN BREAST \$34

Known in tight circles as "That Chicken", a pan-roasted organic chicken breast sits atop crisp maitake mushrooms, fine herb and truffle sauce vin blanc, heirloom carrot

LOCAL CATCH OF THE SEASON MP

A seasonal preparation of fresh, locally sourced fish

BRAISED COLORADO LAMB SHANK \$45

yukon gold and celery root puree, honey and spice glazed carrots, roasted garlic braising jus

FRIED GNOCCHI \$32

Handrolled ricotta gnocchi, cauliflower, crisp prosciutto, exotic mushrooms, herbs, potato emulsion

VEGETABLES

SAUTEED FOREST MUSHROOMS \$14

ROASTED TARRAGON FINGERLING POTATOES \$10

SPINACH GRATIN \$10

ROASTED BRUSSELS SPROUTS AND PANCETTA \$12

SEASONAL VEGETABLES \$10

RAW



OYSTERS ON HALF SHELL

COLLOSSAL SHRIMP

TEXAS BROWN CRAB CLAWS
CEVICHE

EAST COAST
WEST COAST
SPECIALTY
TOP NECK CLAMS

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 oz	\$155
OSSETRA	1 oz	\$115
SUPREME	1 oz	\$100



CHEF ROBERT LHULIER

RESTAURATEUR BILL IRVIN

WWW.SNUFFMILLBUTCHERY.COM
302.303.7676

1601 CONCORD PIKE, WILMINGTON, DELAWARE 19803

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 1/11/2023



SNUFF MILL

TASTY EATS RESTAURANT SMALL FARMS BUTCHERY AND WINE BAR

ZERO PROOF

POMEGRANATE MULE \$10

Pomegranate juice, thyme simple, lime, ginger beer

CRANBERRY MOJITO \$10

Cranberry juice, fresh mint, lime, and simple, topped with club soda

CITRUS FIZZ \$10

Blood orange and rosemary simple, topped with club soda

Spike it with Tito's Vodka, Hayman's Gin, or Arette Tequila for \$4

APERITIVO & SPRITZ

VENETIAN SPRITZ \$13

Select Apertivo, Prosecco, Soda Water

PUNCH HOUSE SPRITZ \$13

Cocchi Americano, Lambrusco Rosato, Grapefruit Juice, Soda Water

NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5
Tea Forte Iced Tea \$6
San Cassiano Still & Sparkling \$6

COCKTAILS

\$14

UNITED FASHION

Stirred and boozy "Old Fashioned" Rye, Bourbon, Calvados, Cognac and a touch of bitter and sweet.

ITALIAN ESPRESSO MARTINI

An espresso martini with a Sicilian kiss of Averna.

SPICED NEGRONI

House spiced gin, Dopo Teatro Vermouth Amaro, and Campari

EL DIABLO

A Tiki-esque cocktail showcasing Tequila, black currant & ginger spice.

BLACK MANHATTAN

A bittersweet riff on the original, demonstrating the magic of Amari.

SHARPIE MUSTACHE

*(by Chris Elford)
A boozy modern American classic cocktail melding orange and gentian forward amaro with gin and rye.*



AMARO

3oz pour

Cardamaro \$9	Amaro Sibona \$12
Melletti \$9	Faccia Brutto Gorini \$15
Amaro Nonino \$13	Bitter Truth EXR \$12
Averna \$10	Cocchi Dopo Teatro \$9
Amaro Alta Verde \$9	Underberg \$5
Amaro CioCiaro \$10	Amaro Braulio Classico \$13
Amaro Ramazzotti \$10	Amaro Dell'Etna \$12
Amaro Lucano \$12	Zucca Rabarbaro \$12
Amaro Montenegro \$12	Amaro Sfumato Rabarbaro \$12
Bigallet China-China \$12	Cynar \$12
Lazzaroni Ferro China \$10	Don Ciccio Amaro Sirene \$14
Forthhave Marseille Amaro \$12	Petrus Bootenkamp Amaro \$10
Pasubio Vino Amaro \$9	Amaro di Angostura \$9
Café Vecchio Amaro \$10	Fernet Branca \$12
Highwire Southern Amaro \$9	Fernet Vallet \$12
Amaro Foro \$12	Elisir Novasalus \$11

BEER

Jever Pilsner 16oz bottle \$8
Allagash White 12oz bottle \$7
Founders Porter 12oz bottle \$7
Samuel Smith Oatmeal Stout 12oz bottle \$8
Samuel Smith Lager 14.5oz bottle \$8
Wilmington Brew Works Chef Robeer 16oz can \$8

HARD SELTZER

Untitled Art Black Cherry Seltzer 12oz can \$7
Untitled Art Orange Yuzu Seltzer 12oz can \$7

RED

Foris Pinot Noir, Rouge Valley, Oregon	\$16/62
Bodegas Bhilar, Rioja, Spain	\$14/54
Francois Villard Syrah L'Appel Des Sereines, France	\$15/58
Ravines Pinot Noir, Finger Lakes, New York	\$19/74
Feudo Montoni, Nero d'Avola 'Lagnusa', Sicily, Italy	\$18/70
Chateau Puygueraud, Cotes de Bordeaux, France	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California	\$16/62
Fabre Montmayou, Cabernet Franc Reserva, Mendoza, Argentina	\$10/38
Poggio Al Santi, Montepulciano d' Abruzzo, Italy	\$9/34

WHITE

Domaine Servin, Chablis "Les Pargues", France	\$20/78
Chateau Guipiere, La Grange Muscadet, France	\$15/58
Feudo Montoni, Grillo Della Timpa, Italy	\$17/66
Mary Taylor Bordeaux Blanc, Bordeaux, France	\$12/46
Baeur Gruner Veltliner, Austria	\$14/50
Los Bermejos, Malvasia, Canary Islands, Spain	\$17/66
Stuhlmuller Vineyards Estate Chardonnay, Alexander Valley, California	\$18/70
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Ostatu Rioja Bianco, Rioja Alavesa, Spain	\$11/42
Vigneau-Chevereau Vouvray, Loire, France	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$12/46
Domaine du Carrou, Sancerre, Loire Valley	\$20/78

ROSÉ

Domaine de la Fouquette Rose, Provence, France	\$12/46
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SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca Lambrusco Rosé, NV	\$13/50

AFTER DINNER

Belem's, Doce "Full Rich" Madeira, NV	\$10/-
Quinta Do Infantado Ruby Port, Portugal, NV	\$10/-
Quinta Do Infantado Tawny Port, Portugal, NV	\$12/-
La Clotte-Cazalis, Sauterne, France 2012	\$16/-
Mas De Cadenet, Vin Cuit, Provence, France NV	\$13/-
Terrassous, Rivesaltes 6yr, Roussillon France, NV	\$10/-
Xixarito Sherry, Pedro Ximenez, Spain	\$12/-



BOTTLES

RED

Chateau Pontet-Canet, Pauillac, Bordeaux, France 2014	\$295
La Croix Ducru Beaucaillou, Bordeaux, France 2015	\$150
Chateau Giscours, Margaux, Bordeaux, France 2015	\$270
Chateau Langoa Barton, Saint Julian, Bordeaux, France 2009	\$165
Chateau Lafon Rochet, Saint Estephe, Bordeaux, France 2016	\$160
Chateau Bellevue, Saint-Émilion, Bordeaux, France 2010	\$170
Chateau D'Armailhac, Pauillac, Bordeaux, France 2010	\$220
Chateau Haut Batailley, Pauillac Bordeaux, France 2015	\$165
Spottswoode 'Lyndenhurst' Cabernet Sauvignon, Napa, California 2018	\$165
Keenan Cabernet, Napa, California 2017	\$145
Fisher Vineyards, Unity Cabernet Sauv, Napa, CA 2019	\$119
Laurel Glen, Estate Cabernet Sauvignon, Sonoma MT, Calif 2016	\$175
Pride, Cabernet Sauvignon, Napa, California 2019	\$165
Pride, Reserve Cabernet Sauvignon, Napa, California 2018	\$350
Whitehall Lane Tre Leoni Cabernet Sauvignon 2018	\$90
Florent Garaudet, Monthelie VV, Burgundy, France 2019	\$110
Remelluri Rioja Reserva, Rioja, Spain 2006	\$125
Château Pradeaux, Bandol, Provence, France 2017	\$124
Raymond Usseglio & Fils, Chateaneuf Du Pape, France 2019	\$115
Ronchi, Barbaresco, Piedmont, Italy, 2019	\$100
Elio Grasso Barolo Gavarini Chiniera, Piedmont, Italy 2018	\$200
Ettore Germano Prapo Barolo, Piedmont Italy, 2018	\$170
Envinate Lousas, Ribera Sacra, Spain 2020	\$90
Domaine la Barroche, Chateaneuf-Du-Pape, "Julien Barrot," Rhone 2020	\$150
La Ca Bionda Vigneti di Ravazzol Amarone della Valpolicella, Veneto, Italy '15	\$160
Cerbaia, Brunell di Montalcino, Italy 2017	\$125
Castillo Romitorio, Brunello di Montalcino, Italy 2016	\$160
Peay Vineyards, Savoy Pinot Noir, Anderson Valley, California 2018	\$129
Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2019	\$135
Domaine Faury, Cote- Rotie, Rhone, France 2019	\$180

WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2019	\$70
Cade Sauvignon Blanc, Napa Valley 2020	\$95
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2018	\$85
Laurent Barth, Riesling Rebgarten, VV, Alsace, France 2018	\$85
Ojai Vinyards Bien Nacido Chardonnay, Santa Maria Valley, CA 2020	\$80
Giovanni Almondo, Arneis Vigne Sparse, Roero, Italy 202`	\$45
Argyros, Assyrtiko, Santorini, Greece 2020	\$90
Clos Des Rocs, Pouilly-Loche, Burgundy, France, 2018	\$100

SPARKLING

Fabrice Gasnier, 'La Cravantine' Rosé, Loire, France	\$60
Laurent-Perrier, Cuvée Rosé, NV France (magnum)	\$300
Laurent-Perrier, Grand Siècle, NV France	\$250
Jean Josselin, "Cuvee des Jean," Extra Brut, Champagne, France NV	\$115
Diebolt-Vallois, Champagne Blanc de Blanc, France NV	\$105
Billecart Salmon, Champagne Blanc de Blanc, France NV	\$200
Billecart Salmon, Champagne Brut Rose, France NV	\$210



OPPORTUNITIES

THE ROOTS \$16

Salt roasted beets, turnips, sweet potato, pepitas, Greek feta, micro cress and persimmon vinaigrette

CARPET BAGGER \$20

Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

WHOLE ROASTED HEAD OF ORGANIC GARLIC \$11

Grilled sourdough bread, Sicilian extra virgin olive oil, grated grana Padana, honey-rosemary mascarpone

ARTICHOKES ALLA GIUDIA \$18

Fried whole artichokes with caper aioli, frisée and fresh lemon

WAGYU BEEF CARPACCIO \$24

Tangy garlic dressing, shallot, capers, grana padana, micro arugula, black truffle salt

GUA BAO

Fluffy, steamed Asian buns (2 per order)

SHIITAKE, hoisin, cucumber, sesame, pickled red onion \$11

PORK BELLY, brown sugar-maple, carrot, cilantro \$11

SNUFF MILL

TASTY
EATS



SMALL
FARMS

RESTAURANT · BUTCHERY AND WINE BAR

SALADS

THE MILL SALAD \$16

Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

CAESAR SALAD \$12

Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

TOP YOUR SALAD:

4oz Hanger Steak \$14

Grilled Green Circle Chicken Breast \$10

SOUP

SEASONALLY INSPIRED

Hot and Chilled



FRESH & LOCAL

GREEN CIRCLE FARMS CHICKEN BREAST \$34

Known in tight circles as "That Chicken", a pan-roasted organic chicken breast sits atop crisp maitake mushrooms, fine herb and truffle sauce vin blanc, heirloom carrot

LOCAL CATCH OF THE SEASON MP

A seasonal preparation of fresh, locally sourced fish

BRAISED COLORADO LAMB SHANK \$45

yukon gold and celery root puree, honey and spice glazed carrots, roasted garlic braising jus

FRIED GNOCCHI \$32

Handrolled ricotta gnocchi, cauliflower, crisp prosciutto, exotic mushrooms, herbs, potato emulsion

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I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce

\$19



SPICY NASHVILLE CHICKEN SANDWICH \$18

Cayenne dredged house-fried chicken breast, iceberg lettuce, pickle chips, mayo, hot honey; maybe the best chicken sando ever, served with fries or house salad



OFF THE KNIFE

DRY AGED 14 OZ. NEW YORK STRIP \$66

Charbroiled, tarragon fingerling potatoes

PRIME RIBEYE STEAK \$68

Seared bone-out 20 oz. cut, rubbed with roasted garlic, sage and black pepper, crispy potato straws, seasonal vegetables

STEAK FRITES \$36

Grilled 8 oz. hanger steak, skinny fries, natural veal stock reduction and Café de Paris butter

FILET MIGNON 6 oz. \$39

Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

CHEF ROBERT LHULIER
RESTAURATEUR BILL IRVIN



RAW

**OYSTERS
ON HALF SHELL**

EAST COAST
WEST COAST
SPECIALTY
TOP NECK CLAMS

**COLLOSSAL
SHRIMP**

TEXAS BROWN
CRAB CLAWS
CEVICHE

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 oz	\$155
OSSETRA	1 oz	\$115
SUPREME	1 oz	\$100



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TASTY
EATS

RESTAURANT

SMALL
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BUTCHERY AND WINE BAR

ZERO PROOF

POMEGRANATE MULE \$10

Pomegranate juice, thyme simple, lime, ginger beer

CRANBERRY MOJITO \$10

Cranberry juice, fresh mint, lime, and simple, topped with club soda

CITRUS FIZZ \$10

Blood orange and rosemary simple, topped with club soda

Spike it with Tito's Vodka, Hayman's Gin, or Arette Tequila for \$4

APERITIVO & SPRITZ

VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

PUNCH HOUSE SPRITZ \$13

Cocchi Americano, Lambrusco Rosato, Grapefruit Juice, Soda Water

COCKTAILS

\$14

UNITED FASHION

Stirred and boozy "Old Fashioned" Rye, Bourbon, Calvados, Cognac and a touch of bitter and sweet.

ITALIAN ESPRESSO MARTINI

An espresso martini with a Sicilian kiss of Averna.

SPICED NEGRONI

House spiced gin, Dopo Teatro Vermouth Amaro, and Campari

EL DIABLO

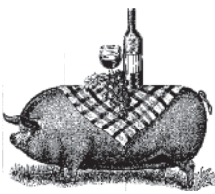
A Tiki-esque cocktail showcasing Tequila, black currant & ginger spice.

BLACK MANHATTAN

A bittersweet riff on the original, demonstrating the magic of Amari.

SHARPIE MUSTACHE

(by Chris Elford)
A boozy modern American classic cocktail melding orange and gentian forward amaro with gin and rye.



6oz glass/bottle

RED

Foris Pinot Noir, Rouge Valley, Oregon	\$16/62
Bodegas Bhilar, Rioja, Spain	\$14/54
Francois Villard Syrah L'Appel Des Sereines, France	\$15/58
Ravines Pinot Noir, Finger Lakes, New York	\$19/74
Feudo Montoni, Nero d'Avola 'Lagnusa', Sicily, Italy	\$18/70
Chateau Puygueraud, Cotes de Bordeaux, France	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California	\$16/62
Fabre Montmayou, Cabernet Franc Reserva, Mendoza, Argentina	\$10/38
Poggio Al Santi, Montepulciano d' Abruzzo, Italy	\$9/34

WHITE

Domaine Servin, Chablis "Les Pargues", France	\$20/78
Chateau Guipiere, La Grange Muscadet, France	\$15/58
Feudo Montoni, Grillo Della Timpa, Italy	\$17/66
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Baeur Gruner Veltliner, Austria	\$14/50
Los Bermejios, Malvasia, Canary Islands, Spain	\$17/66
Stuhlmuller Vineyards Estate Chardonnay, Alexander Valley, California	\$18/70
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Ostatu Rioja Bianco, Rioja Alavesa, Spain	\$11/42
Vigneau-Chevereau Vouvray, Loire, France	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$12/46
Domaine du Carrou, Sancerre, Loire Valley	\$20/78

ROSÉ

Domaine de la Fouquette Rose, Provence, France	\$12/46
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SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca Lambrusco Rosé, NV	\$13/50



BOTTLES

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Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2019	\$135
Domaine Fauray, Cote- Rotie, Rhone, France 2019	\$180

WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2019	\$70
Cade Sauvignon Blanc, Napa Valley 2020	\$95
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2018	\$85
Laurent Barth, Riesling Rebgarten, VV, Alsace, France 2018	\$85
Ojai Vinyards Bien Nacido Chardonnay, Santa Maria Valley, CA 2020	\$80
Giovanni Almondo, Arneis Vigne Sparse, Roero, Italy 202	\$45
Argyros, Assyrtiko, Santorini, Greece 2020	\$90
Clos Des Rocs, Pouilly-Loche, Burgundy, France, 2018	\$100

SPARKLING

Fabrice Gasnier, 'La Cravantine' Rosé, Loire, France	\$60
Laurent-Perrier, Cuvée Rosé, NV France (magnum)	\$300
Laurent-Perrier, Grand Siècle, NV France	\$250
Jean Josselin, "Cuvee des Jean," Extra Brut, Champagne, France NV	\$115
Diebolt-Vallois, Champagne Blanc de Blanc, France NV	\$105
Billecart Salmon, Champagne Blanc de Blanc, France NV	\$200
Billecart Salmon, Champagne Brut Rose, France NV	\$210



DESSERT

\$10

STICKY TOFFEE PUDDING

Million Dollar Bacon and Butterscotch Sauce

BLACK COFFEE IN BED

Affogato-style Gelato & Espresso

Cacao Nibs, splash of Amaretto

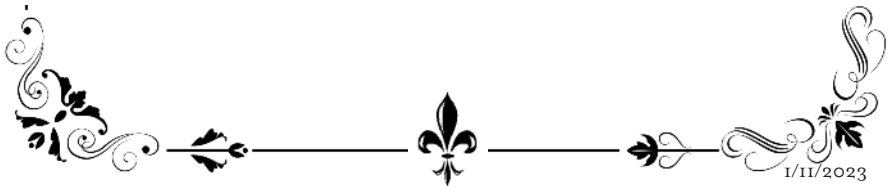
VALRHONA CHOCOLATE GANACHE TART

Henlopen Sea Salt Caramel Sauce

MAPLE-BOURBON CREME BRULEE

PEAR AND FRANGIPANE TART

Amaretto crème Anglaise



1/11/2023



AMARO

Cardamaro \$9

Melletti \$9

Amaro Nonino \$13

Averna \$10

Amaro Alta Verde \$9

Amaro CioCiaro \$10

Amaro Ramazzotti \$10

Amaro Lucano \$12

Amaro Montenegro \$12

Bigallet China-China \$12

Lazzaroni Ferro China \$10

Forthhave Marsielle Amaro \$12

Pasubio Vino Amaro \$9

Café Vecchio Amaro \$10

Highwire Southern Amaro \$9

Amaro Foro \$12

Amaro Sibona \$12

Bitter Truth EXR \$12

Cocchi Dopo Teatro \$9

Underberg \$5

Amaro Braulio Classico \$13

Amaro Dell'Etna \$12

Zucca Rabarbaro \$12

Amaro Sfumato Rabarbaro \$12

Cynar \$12

Amaro di Angostura \$9

Fernet Branca \$12

Fernet Vallet \$12

Elisir Novasalus \$11

AFTER DINNER WINES



Belem's, Doce "Full Rich" Madeira, NV \$10/ -

Quinta Do Infantado Ruby Port, Portugal, NV \$10/ -

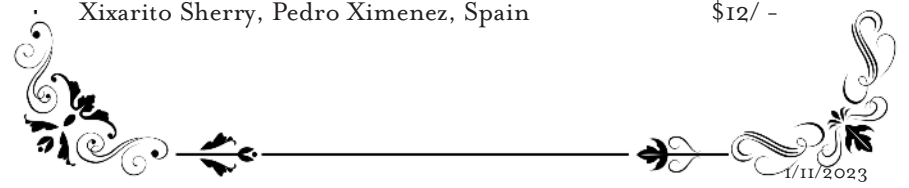
Quinta Do Infantado Tawny Port, Portugal, NV \$12/ -

La Clotte-Cazalis, Sauterne, France 2012 \$16/ -

Mas De Cadenet, Vin Cuit, Provence, France NV \$13/ -

Terrassous, Rivesaltes 6yr, Roussillon France, NV \$10/ -

Xixarito Sherry, Pedro Ximenez, Spain \$12/ -



1/11/2023