

# B-side

## LOUNGE

— DRINKS & EATS —

### —EATS—

#### HOUSE SALAD (GF/V/AVN) \$6

With Green Goddess Dressing

#### CHEVRE SALAD (GF/V/AVN) \$6

Local beets with hazelnuts, goat cheese, mixed greens and sherry hazelnut dressing

#### CHEESE BOARD (V/AGF) \$14

Changing selection of cheeses served with rustic bread and accoutrements

#### PANELLA (GF/V/AVN) \$13

Chickpea fritter filled with Celebrity Dairy goat cheese and served with Tuscan white bean salad and greens

#### DATES (GF) \$11

Bleu cheese stuffed dates wrapped in bacon

#### SHISHITO PEPPERS (GF/V/AVN) \$7

Fried shishito peppers served with sriracha yogurt dipping sauce

#### FLATBREAD (AV/AVN) \$15

Grilled flatbread topped with fig jam, arugula, prosciutto, Sotto-Cenere truffle cheese and truffle oil

#### SALAMI (AGF) \$16

Selection of salami with house-pickled vegetables and rustic bread

#### EMPANADAS (GF/V) \$12

House-made empanadas with roasted poblano, mushroom and queso fresco

#### CURRY (AGF/AVN) \$11

Indian curried squash and chickpeas topped with hazelnuts and served with grilled naan

#### FONDUE (AGF/V) \$11

Taleggio fondue served with accompaniments

#### MORTADELLA & BURRATA (AGF) \$14

Pistachio-filled mortadella with burrata cheese, EVOO, cracked pepper and torta fritti

#### SHRIMP TAPAS (AGF) \$15

South Eastern Atlantic Coast shrimp in garlic butter with chili flake and parsley

#### ARTICHOKE (AGF/V) \$15

Grilled artichoke hearts with garlic butter and basil served over toasted sourdough

### —SWEETS—

#### ROOT BEER FLOAT (GF/V) \$7

Homeland Creamery vanilla ice cream floated by Abita Root Beer  
add root liqueur \$3

#### STICKY TOFFEE PUDDING (V) \$7

With caramel sauce, poached pear, candied walnuts, and local vanilla ice cream

#### CHOCOLATE MOUSSE (GF/V) \$7

With whipped cream and berries

#### PANNA COTTA (AGF/V) \$8

Vanilla bean panna cotta with raspberry jam, black cherry ice cream, and a dark chocolate cookie

#### APPLE TART (V) \$7

Granny Smith apples baked in a pastry shell with cinnamon and sugar, caramel sauce, and local vanilla ice cream

### —COCKTAILS—

#### ROYAL TEA \$10

Earl Grey-infused vodka, Domaine de Canton ginger liqueur, lemon, honey

#### LANDLINE \$12

Rittenhouse Rye whiskey, blueberry, Angostura bitters, sugar

#### SIX O'CLOCK \$12

1800 Anejo tequila, thyme syrup, fresh grapefruit, lemon, thyme salt

#### AFFICIONADO \$10

Gordon's gin, Pimm's #1 liqueur, Prosecco, lemon

#### STANDARDIZED TEST \$11

Cruzan white rum, lime, Pernod, simple syrup

#### TWO SMOKES \$12

Del Maguey Vida mezcal, Dewars white label Scotch, Solerno blood orange liqueur, honey, Peychaud's bitters

#### ROULETTE \$13

Remy Martin VSOP Cognac, Fernet Branca, orange syrup, Angostura bitters

#### ALPINE SPRITZ \$12

Prosecco, Chartreuse Green, lime, sugar

### —BOTTLED BEERS—

#### NARRAGANSETT LAGER 16OZ \$3

#### MODELO ESPECIAL \$4

#### OSKAR BLUES DALE'S PALE ALE \$5.50

#### VICTORY PRIMA PILSNER \$6

#### HIGHLAND GAELIC ALE \$6

#### STELLA ARTOIS \$6

#### GREAT LAKES EDMUND FITZGERALD PORTER \$6

#### FOUNDER'S CENTENNIAL IPA \$6

#### DOGFISH HEAD SEAQUENCH SOUR \$6

#### ALLAGASH WHITE ALE \$7

#### WICKED WEED PERNICIOUS IPA \$7

#### GUINNESS STOUT \$7

#### DELIRIUM TREMENS \$10.50

#### LINDEMANS PECHE LAMBIC \$11

#### LINDEMANS KRIEK LAMBIC \$11

#### CITIZEN CIDER UNIFIED PRESS 16OZ \$7.50

#### DAMM DAURA LAGER GLUTEN FREE \$6

### —ON TAP—

#### ROTATING SELECTION OF DRAFT WINE, BEER, & CIDER

\*Wines on tap are available by the glass, half liter, and liter

---

## —WHITE WINE—

<b>PINOT GRIGIO, IL CONTI 2017</b> VENETO, ITALY	<b>\$7/\$24</b>
<b>PICPOUL, DOMAINE DELSOL 2017</b> LANGUEDOC, FRANCE	<b>\$8/\$28</b>
<b>SAUVIGNON BLANC, BIDOLI VINI 2017</b> FRIULI, ITALY	<b>\$8/\$28</b>
<b>SAUVIGNON BLANC, CLOUDY BAY 2018</b> MARLBOROUGH, NEW ZEALAND	<b>\$65</b>
<b>COCOCCIOLA, CANTINA FRENTANA 2017</b> ABRUZZO, ITALY	<b>\$8/\$28</b>
<b>FIANO, COLLI DELLA MURGIA 'TUFJANO' 2016</b> PUGLIA, ITALY	<b>\$48</b>
<b>RIESLING, SALMON RUN 2016</b> FINGER LAKES, NEW YORK	<b>\$8/\$28</b>
<b>RIESLING, DR. PAULEY-BERGWEILER TROCKEN 2017</b> MOSEL, GERMANY	<b>\$10/\$36</b>
<b>VIIGNIER, DURIGUTTI 2016</b> MENDOZA, ARGENTINA	<b>\$11/\$44</b>
<b>CHARDONNAY, HOOK &amp; LADDER 2015</b> RUSSIAN RIVER VALLEY, CALIFORNIA	<b>\$11/\$44</b>
<b>CHARDONNAY, LA CHABLISIENNE CHABLIS LA PIERRELEE 2016</b> BURUGUNDY, FRANCE	<b>\$14/\$52</b>

## —RED WINE—

<b>PINOT NOIR, COLTERENZIO 2107</b> ALTO ADIGE, ITALY	<b>\$10/\$36</b>
<b>PINOT NOIR, BLACK STALLION ESTATE 2016</b> LOS CARNEROS, CALIFORNIA	<b>\$52</b>
<b>TEMPRANILLO, CUNE CRIANZA 2015</b> RIOJA, SPAIN	<b>\$10/\$36</b>
<b>TEMPRANILLO, OSTATU CRIANZA 2015</b> RIOJA, SPAIN	<b>\$36</b>
<b>SANGIOVESE, FATTORIA DI RODANO 2015</b> CHIANTI CLASSICO, ITALY	<b>\$50</b>
<b>CÔTES DU RHÔNE, E. GUIGAL 2015</b> RHÔNE VALLEY, FRANCE	<b>\$10/\$36</b>
<b>SYRAH, WATERBROOK WINERY 2015</b> COLUMBIA VALLEY, WASHINGTON	<b>\$10/\$36</b>
<b>MALBEC, ZOLO 2017</b> MENDOZA, ARGENTINA	<b>\$9/\$32</b>
<b>MALBEC, CHÂTEAU DU CAYROU 2014</b> CAHORS, FRANCE	<b>\$42</b>
<b>PRIMITIVO, ANTICA MASSERIA 2016</b> PUGLIA, ITALY	<b>\$11/\$40</b>
<b>CABERNET SAUVIGNON, AUSTERITY 2016</b> NAPA VALLEY, ITALY	<b>\$10/\$36</b>
<b>CABERNET SAUVIGNON, "B"SIDE 2016</b> NAPA VALLEY, CALIFORNIA	<b>\$48</b>
<b>CABERNET SAUVIGNON, HESPERIAN ANATOMY NO. 1 2013</b> NAPA VALLEY, CALIFORNIA	<b>\$52</b>

## —BUBBLES, DESSERT & FORTIFIED WINE—

<b>SHERRY, CESAR FLORIDO MOSCATEL 'ESPECIAL' NV</b> CHIPIONA, SPAIN	<b>\$8</b>
<b>SHERRY, PRIMITIVO QUILES FOUNDILLON GRAND RESERVA SOLERA 1948</b> CHIPIONA, SPAIN	<b>\$28</b>
<b>PORT, DOW'S 10 YEAR TAWNY NV</b> DOURO, PORTUGAL	<b>\$9</b>
<b>PROSECCO, LUNA ARGENTA NV</b> VENETO, ITALY	<b>\$8/\$28</b>
<b>MOSCATO, SANT'EVASIO 2017</b> PIEMONTE, ITALY	<b>\$9/\$34</b>
<b>CHARDONNAY, MAISON DE GRAND ESPRIT L'ETRE MAGIQUE NV</b> BURGUNDY, FRANCE	<b>\$42</b>
<b>CHARDONNAY, JACQUES COPINET BRUT ROSE NV (375ML/750ML)</b> CHAMPAGNE, FRANCE	<b>\$58/\$102</b>
<b>CHARDONNAY, VOIRIN JUMEL A'CRAMANT GRAND CRU NV</b> CHAMPAGNE, FRANCE	<b>\$80</b>

---

—RESERVE WINE LIST AVAILABLE UPON REQUEST—