



Taste on 23rd



Wednesday & Thursday

All Days

Happy Hour 4-6 \$2.00 Off

SMALL PLATES	
Marinated Olives (vg, gf)	5
Popcorn (vg, gf) <i>Truffle oil, parmesan</i>	6
Arugula Salad <i>House balsamic vinegar & parmesan</i>	11
ARTISAN CHEESE & CHARCUTERIE PLATES	
Chef's Choice <i>Three cheeses (soft, medium, hard)</i> <i>Three charcuteries</i> <i>(imported, domestic)</i> <i>Accoutrements</i>	39

WINE BY THE GLASS	
Standard Pour 5 oz, Club Pour 7.5 oz	
1. NV Prosecco, Extra Dry, Terra Serena, IT:	9, 13.5
2. 2018 Bodegas, Muga, Rioja Blanco, SP:	11, 15.5
3. 2018 Vin de Savoie, Aymes, FR:	10, 15
4. 2019 Pike Road, Pinot Gris, WV:	9, 13.5
5. 2018 Peirano Estate, Vionier, CA:	12, 18
6. Bodegas Breca, Rose of Garnacha, SP:	10, 15
7. 2016 Route Stock, Pinot Noir WV:	13, 19.5
8. 2016 Domaine du Pesquiere, CDR, FR:	11, 16.5
9. 2016 Collefrisco. Abruzzo, IT:	9, 13.5
10. 2017 Langone, Super Tuscan, IT:	14, 21
11. 2018 Christopher Michael, CabSauv, WA:	12, 18
Ask about full bottle purchases	

Friday – Sunday

All the above

Plus

Ask Your Server

Beer & Cider

Dessert Wine

Non Alcoholic

Truffle Deviled Eggs (v, gf)	9
Cherry Jam & Brie Bruschetta (v) <i>Wildflower honey, sea salt, mint</i>	11
Apple, Prosciutto, & Cheddar Bruschetta <i>Garlic apple butter</i>	13
Pork Pot Stickers <i>Cabbage, onion, garlic, ponzu sauce</i>	11
House Cavatappi Mac & Cheese <i>Add bacon + 5</i> <i>Add lobster + 9</i>	14
Miso Mussel Steamer <i>White wine, miso butter, shallots</i>	16

WINE COCKTAILS	
10	
Kir Royal <i>Cassis de Bourgogne, w bubbles</i>	
French 74 <i>Pineau des Charentes, bubbles, twist</i>	
Champagne Cocktail <i>Bitters, sugar cube, twist</i>	
Mimosa <i>Bubbles, orange juice, orange bitters</i>	

THANKS FOR COMING TO TASTE