

CAFÉ

Served during business hours.
All our coffee blends are roasted in-house and for sale both ground or whole from all our locations.
Menu reflects dine-in/16oz to-go prices, please ask for 12oz/20oz to-go prices.

SIGNATURE COFFEE

<i>available hot or iced</i>	
All-Nighter	6
<i>espresso, milk, chocolate, caramel, & toffee nut</i>	
Big Blue	6
<i>espresso, milk, white chocolate, & blackberry</i>	
Cocomocha	6
<i>espresso, milk, coconut, & chocolate</i>	
Sweetheart	6
<i>espresso, milk, lavender, & vanilla</i>	

COFFEE

Affogato	6
<i>espresso & french vanilla ice cream</i>	
Americano	4
<i>regular & decaf</i>	
Breve	5
<i>espresso & cream</i>	
Cappuccino	4.5
<i>espresso & foamy milk</i>	
Espresso	2
Espresso Macchiato	3
<i>4 oz traditional espresso & foam</i>	
Latte	4.5
<i>espresso & milk</i>	
Dairy & Non-Dairy	
<i>whole, 2%, skim, half & half, almond, or oat</i>	
Coffee Syrup	0.75
<i>blackberry, brown sugar cinnamon, caramel, chocolate, coconut, hazelnut, lavender, raspberry, toffee nut, vanilla, & white chocolate</i>	
<i>sugar-free: caramel, chocolate, coconut, hazelnut, toffee nut, vanilla, & white chocolate</i>	
One More Time	2
<i>additional espresso shot</i>	

TEA

Iced Tea	3
<i>sweet, unsweet, or half & half</i>	
Chai Latte	5
<i>oregon chai concentrate, milk, & cinnamon</i>	
<i>make it dirty & add espresso +0.5 per shot</i>	
Hot Tea	5
<i>earl grey, english breakfast, mint, oolong & jasmine green</i>	
<i>caffeine-free: chamomile citrus, green, lemon ginger, rooibos hibiscus</i>	

SODA & MORE

Fountain	3
<i>coca-cola, diet coke, coke zero, sprite, mr. pibb, ginger ale, & lemonade</i>	
Juice	4.5
<i>cranberry, orange, pineapple, & grapefruit</i>	
Milk	4
<i>whole, 2%, skim, almond, & oat</i>	

LUNCH

Served Wednesday - Friday 11 AM - 3PM

STARTERS

Crispy Brussel & Bacon	14	Jalapeño Pimento Poppers	10
<i>honey & balsamic glaze</i>		<i>five peppers wrapped in crispy bacon</i>	
Smoked Salmon Dip	15	Spinach & Artichoke Dip	13
<i>cream cheese, caper, dill, hot sauce, worcestershire, lemon, & crostini</i>		<i>garlic, cream cheese, yogurt, mozzarella, pecorino, & crostini</i>	
Fried Green Tomato	12	Zucchini Blossoms	8
<i>five deep-fried breaded tomato with remoulade</i>		<i>stuffed with mascarpone, ricotta, & lemon aioli</i>	

LITE FARE

Soup of the Day	cup 7	bowl 12
<i>ask your server about our daily selection</i>		
Autumn Salad	half 8	full 15
<i>arugula, butternut squash, apple, radish, candied pecan, & honey whipped goat cheese</i>		
Classic Caesar	half 7	full 12
<i>romaine, pecorino, fried garlic, crouton, & caesar</i>		
Iceberg Wedge	half 7	full 12
<i>crispy bacon, cherry tomato, pickled onion, chive, and gorgonzola cream</i>		
Quinoa	side 7	full 12
<i>quinoa, broccolini, corn, fresh tomato, shallot, garlic, & chimichurri</i>		
Mac & Cheese	side 8	full 14
<i>béchamel, gruyère, pecorino, & breadcrumb</i>		
Protein Additions		
<i>ham 4 - grilled chicken 6 - chicken salad 6 - pork 6 - shrimp 10 - beef tips* 12</i>		
<i>8 oz faroe island salmon* 16 - 14 oz strip steak* 45 - 8 oz filet mignon* 55</i>		
Housemade Dressing		
<i>french vinaigrette, creamy herb, caesar, gorgonzola cream, or honey mustard</i>		

CHEF'S SPECIALITY

served on a challah bun with shoestring fries

Simple Burger	10
<i>4 oz patty, gruyere, lettuce, tomato, & pickle</i>	
Farm Burger	17
<i>1/2 lb patty, bacon, gruyere, butter lettuce, tomato, pickle, & dijon</i>	
<i>supplement duck egg +3</i>	
Chicken Parmesan	14
<i>fried chicken, burrata, marinara, & basil</i>	
Crab Cake	17
<i>4 oz patty, lettuce, tomato, & remoulade</i>	
Pulled Pork	11
<i>4 oz braised cuban pork shoulder, pickles, & house-made bbq sauce</i>	

SANDWICHES

includes choice of house fried chips

substitute side of brussel sprouts, shoestring fries, or fruit bowl for +3

Cali' BLT	13
<i>bacon, romaine, tomato, & avocado spread</i>	
<i>make it a good ole boy with pimento cheese & fried green tomato +2</i>	
Magnolia Avocado Club	14
<i>choice of deli-sliced chicken or ham, bacon, pepper jack, tomato, pickled onion, romaine, & avocado spread</i>	
Cuban	12
<i>mojo pork, ham, gruyere, caramelized onion, house pickle, & dijon</i>	
Chicken Salad	11
<i>apple, grape, celery, pecan, parsley, tarragon, lemon, mayonnaise, lettuce, tomato, pickled onion, & honey mustard</i>	
Croque Monsieur	12
<i>ham, gruyere, béchamel, chive & fries</i>	
<i>supplement egg +1.5</i>	

*consuming raw or undercooked proteins may increase your risk of food borne illness, especially if you have certain medical conditions
we reserve the right to add a 20% gratuity to parties of six or more

ARTISAN PIZZA

Tuesday 3PM - 10PM, Wednesday - Thursday 10 AM - 9 PM,
Friday 11 AM - 10 PM, & Saturday 4 PM - 10 PM

SPECIALITY PIZZA		9" / 14"
Margherita	17 / 22	
<i>marinara, burrata, roma tomato, & fresh basil</i>		
Mediterranean	18 / 23	
<i>marinara, chicken, spinach, artichoke, tomato, onion, mushroom, olive, feta, & balsamic glaze</i>		
Shrimp, Bacon, & Spinach	20 / 25	
<i>garlic oil, mozzarella, & balsamic glaze</i>		
Sweet & Hot	20 / 25	
<i>marinara, soppressata, fresh jalapeño, basil, red onion, & honey drizzle</i>		
Texas Fajita	22 / 27	
<i>marinara, shrimp, steak, chicken, red onion, red bell pepper, pickled jalapeño, & creamy herb swirl</i>		

BUILD-YOUR-OWN PIZZA	
Build-Your-Own	10 / 14
<i>house-made dough, marinara or garlic oil base, mozzarella, & seasoning</i>	
Basic Toppings	1.5 / 2.5
<i>banana pepper, creamy herb, mushroom, pepperoni, pickled jalapeño, red bell pepper, red onion, spinach</i>	
Select Toppings	2.5 / 3.5
<i>andouille sausage, artichoke, bacon, balsamic drizzle, chicken, feta, fresh jalapeño, goat cheese, ground beef, gruyere, ham, honey, pineapple, tomato</i>	
Premium Toppings	5 / 6
<i>burrata, filet tip, prosciutto, shrimp, soppressata, truffle oil</i>	

STARTERS

Served Tuesday-Thursday 3PM-9PM, Friday 3PM-10PM, & Saturday 4PM-10PM

HORS D'OEUVRES	
Chef's Risotto	15
<i>ask us about our weekly special</i>	
Crispy Brussel & Bacon	14
<i>honey & balsamic glaze</i>	
Fried Green Tomato	12
<i>five deep-fried breaded tomato with remoulade</i>	
Jalapeño Pimento Poppers	11
<i>five peppers wrapped in crispy bacon</i>	
Magnolia Cheeseboard	25
<i>chef's selection of local GA cheese & seasonal accomtirement</i>	
<i>supplement charcuterie +9</i>	
Smoked Salmon Dip	15
<i>cream cheese, caper, dill, hot sauce, lemon, worcestershire, & crostini</i>	
Spinach & Artichoke Dip	13
<i>garlic, cream cheese, yogurt, mozzarella, pecorino, & crostini</i>	

SOUPS & SALADS		
Soup du Jour	cup 7	bowl 12
<i>ask about our daily selection</i>		
Berry Salad	half 8	full 15
<i>butter lettuce, seasonal berries, candied pecan, chèvre, & french vinaigrette</i>		
Classic Caesar	half 7	full 12
<i>romaine, pecorino, fried garlic, croutons, & caesar</i>		
Iceberg Wedge	half 7	full 12
<i>crispy bacon, cherry tomato, pickled onion, chive, & gorgonzola cream</i>		
Protein Additions		
<i>ham 4 - grilled chicken 6 - pork 6 - shrimp 10 beef tips* 12 - 8 oz Faroe island salmon* 16 - 14 oz strip steak* 45 - 8 oz filet mignon* 55</i>		
Housemade Dressing		
<i>french vinaigrette, creamy herb, caesar, gorgonzola cream, honey mustard</i>		

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DINNER

Served Tuesday-Thursday 5PM-9PM, Friday & Saturday 5PM-10PM

PASTA & SEAFOOD

Faroe Island Salmon*	32
8 oz skin-on, grilled asparagus, chef's risotto, & beurre blanc	
Pesto Gnocchi	22
tomato confit, cream, pecorino, crispy artichoke, & aged balsamic	
Spaghetti Chicken Parmesan	23
hand-rolled pasta, fried chicken, burrata, marinara, & basil	
Spaghetti alle Vongole	22
spicy steamed clam, hand-rolled pasta, white wine, red pepper flake, garlic, olive oil, & parsley	
Rigatoni Alfredo	18
béchamel, gruyere, pecorino, sautéed spinach, & mushroom	
Rigatoni Creole	25
cajun sautéed shrimp or chicken, pepper jack, gruyere, pecorino, red bell pepper, creme fraiche, & chive	

FIELD & PASTURE

Roasted Portobello & Quinoa	23
stuffed mushroom caps with quinoa, sautéed spinach, sun-dried tomato, chèvre, & balsamic glaze	
Cajun Chicken	one 18 two 23
one or two roasted 6 oz breast, diced tomato, lettuce, pommes frites, & beurre blanc	
Chicken Florentine	18
grilled chicken breast, sautéed spinach, sun-dried tomato, potato purée, & beurre blanc	
Berkshire Pork Chop*	29
14 oz grilled chop served with crispy brussels and bacon, risotto, & apple gastrique	
Bleu Mile Burger*	19
8 oz patty, bacon, caramelized onion, sautéed mushroom, gorgonzola cream sauce, pickles, challah bun, & pommes frites	
Conductors' Burger*	19
8 oz patty, bacon, pimento cheese, fried green tomato, bacon-onion jam, challah bun, & pommes frites supplement duck egg +3	
Farm Burger*	17
8 oz patty, bacon, gruyere, butter lettuce, tomato, pickle, dijon, challah bun, & pommes frites supplement duck egg +3	
Steak & Quinoa*	7 oz 30 14 oz 54
new york strip served over quinoa, broccolini, cherry tomato, corn, & chimichurri sauce	
Steak Frites*	strip 50 filet mignon 60
8 oz filet mignon or 14 oz new york strip, pommes frites, & sauce bernaïse supplement truffle oil +2 - supplement grilled shrimp +10	
Très Bon Filet Mignon*	66
8 oz center-cut filet, grilled broccolini, potato purée, sauce bordelaise, & crispy fried shallots supplement grilled shrimp +10	

We proudly source grass-fed & finished ground beef, pasture-raised pork, & free-range chicken from Hunter Cattle Company. All beef sourced is USDA Prime.

A LA CARTE

Mac & Cheese	8	Pommes Frites	5 / 9
gruyere, pecorino, & breadcrumb supplement truffle +2		pecorino & parsley supplement truffle +2	
Chef's Risotto	10	Crispy Brussels & Bacon	8
6 oz portion of weekly risotto		honey & balsamic glaze	
Potato Purée	8	Quinoa	8
whipped with cream & butter		tossed with broccolini, tomato, corn, chimichurri & goat cheese	
Grilled Asparagus	8	Sautéed Broccolini	8

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BRUNCH

Served Saturday 9am-3pm & Sunday 11am-3pm

STARTERS

Crispy Brussel & Bacon 14

honey & balsamic glaze

Fried Green Tomato 12

five deep-fried breaded tomato with remoulade

Spinach & Artichoke 13

garlic, cream cheese, greek yogurt, mozzarella, pecorino & crostini

Biscuit Basket 13

three fluffy biscuits with sausage & rosemary gravy

Sunrise Rolls 10

two large fluffy sweet rolls with whipped cream cheese icing

LITE FARE

Soup du Jour cup 7 / bowl 12

ask your server about our daily selection

Autumn Salad half 8 / full 15

*arugula, butternut squash, apple, radish, candied pecan,
& honey whipped goat cheese*

Classic Caesar half 7 / full 12

romaine, pecorino, fried garlic, crouton, & caesar

Iceberg Wedge half 7 / full 12

*crispy bacon, cherry tomato, pickled onion,
chive, & gorgonzola cream*

Protein Additions

ham 4 - grilled chicken 6 - pork 6 - shrimp 10

beef tips 12 - 8 oz faroe island salmon 16*

14 oz strip steak 37 - 8 oz filet mignon 44**

Housemade Dressing

*french vinaigrette, creamy herb, caesar,
gorgonzola cream, or honey mustard*

TARTINE

served on our rustic French bread

Autumn Tartine 9

*roasted butternut squash, apples, arugula, whipped honey goat cheese,
aged balsamic, & microgreen*

Avocado & Salmon Toast 11

hot-smoked sliced salmon, shaved radish, caper, smashed avocado, & microgreen

A LA CARTE

Bacon 5

Béchamel 3

Belgian Waffle 7

Short Stack Pancakes 7

berry, whipped cream, & syrup

Country Potato 6

Eggs-Your-Way 4

two farm fresh eggs

English Muffin 4

Freeman's Mill Cheese Grits 5

Fresh Fruit 6

Grilled Asparagus 8

Hollandaise 3

Pomme Frites 5

supplement truffle +2

Sausage 5

Buttermilk Biscuit 4

Sausage & Rosemary Gravy 3

Rustic Toast 4

CHEF'S SPECIALITY

Quiche du Jour 14

fresh from the bakery served with a petit salad; ask your server for our daily flavor!

Challah French Toast 15

*cranberry orange compote, chopped candied pecan, mascarpone whipped cream, & syrup
- kids' version available upon request -*

Croque Madame 16

ham, gruyere, béchamel, sunny side-up egg, chive, & challah served with choice of fruit or pomme frites

Classic Country Breakfast 17

*two cooked-to-order eggs, choice of sausage or bacon, country potato,
& short stack of pancake topped with whipped cream and berry*

Breakfast Waffle Sandwich 18

two-slices thick-cut bacon, ham, scrambled egg, gruyere, fresh mascarpone whipped cream, & syrup

Magnolia Benedict 19

ham, poached egg, & hollandaise served on English muffin with grilled asparagus

Smash Burger* 19

*two 4 oz patties smashed, pepper jack cheese, bacon, avocado spread, cooked-to-order duck egg, hollandaise,
& challah bun served with pommes frites*

Shrimp & Grits 24

1/2 lb shrimp, freeman's mill grits, & charleston-style sausage gravy

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we reserve the right to add a 20% gratuity to parties larger than six

DESSERT & KIDS

Served during business hours.

CHEF'S DESSERTS		
Affogato		6
equal parts french vanilla ice cream & espresso		
Crème Brûlée		8
rich duck egg custard topped with caramelized sugar		

BAKER'S DELIGHT		
Bars		3
brownie, chewy cake, & lemon square		
BonBon		2.5
assorted		
Candy		1.5
biscoff bites & buckeyes		
Carrot Cake		6
cream cheese icing & pecans		
Cheesecake, Chocolate Mousse		8
Cheesecake, New York Style		7
Chocolate Caramel Turtles		2.5
Speciality Cakes	one layer 4.5	two layer 6.5
ask your server about our different cake flavors		
Cheesecake Bar		3.5
seasonal flavor		
Cookies		1
chocolate chip, lavender lemonade, oatmeal raisin, peanut butter, & sugar		
Big Cookies		5
chocolate chip, vanilla sprinkle, & seasonal flavor		
French Macaron		2.5
seasonal flavors		
Southern Macaroon	plain 1	chocolate 1.5
plain coconut or coconut dipped in dark chocolate		
Toppings		
chocolate 0.5 - caramel 0.5 - seasonal berry 1.5 - candied pecan 1.5		

KIDS		
served during lunch & dinner service for guests 12 years old and younger		
Cheese Burger		8
smash burger, gruyere, challah bun, & shoestring fry		
supplment bacon, lettuce & tomato +2		
Roasted Chicken		9
served with the choice of seasonal fruit or shoestring fry		
Grilled cheese		7
swiss & challah bread served with fruit or shoestring fry		
Kid's 9" Pizza		7
marinara with mozzarella		
supplement pepperoni +1.5		

• SUGAR MAGNOLIA •

Wine & Cocktail

HANDCRAFTED COCKTAILS

Fog Lights Punch

11

bourbon, brandy, aged rum, earl grey, lemon, vanilla sugar, & nutmeg
-refreshing, balanced, thought provoking, but does contain trace amounts of dairy -

Blackberry Bourbon Sour

10

bourbon, fresh blackberry, egg white,lemon juice, simple syrup, aromatic bitters

Magnolia Club

10

gin, homemade raspberry jam,lemon juice, egg white, dehydrated raspberry
-creamy texture, subtle sweetness, floral-

Pain Reliever

10

white rum, spiced rum floater, pineapple juice, orange juice, coconut creme, nutmeg
-fun, rich, creamy-

Strawberry Basil Margarita

10

blanco tequila, triple sec, lime juice, fresh strawberry, fresh basil, & agave

Smoked Old Fashioned

12

bourbon, rich syrup, orange bitters, aromatic bitters, bourbon cherry, & smoked wood
-a damn good drink plus a show-

Hotel Nacional Daiquiri

13

white rum, apricot liqueur, pineapple juice, lime juice, & cane syrup
-refreshingly tart, subtle sweetness, fantastic rum, complex fitting the homage-

Frosted Ruby

gin, raspberry liqueur, pomegranate puree, lime juice, simple syrup, & grenadine

Spiced Pear-adise

blanco tequila, spiced pear liqueur, lime juice, agave

SEASONAL

Pumpkin Spice White Russian

9

vanilla vodka, coffee liqueur, cream, & pumpkin spice

Campfire Mule

bourbon, maple syrup, & ginger beer

PB & Banana Martini

screwball, banana liqueur, grind espresso rum, & irish cream
-a drink to make Elvis rise from the dead-

DESSERT

Espresso Martini

11

grind espresso rum, smirnoff vanilla vodka,
irish cream, & espresso
"Best in Town, Hands Down" ~Chef

Vanilla Chai White Russian

9

vanilla vodka, coffee liqueur,
cream, chai, & cinnamon

Chocolate Rum Old Fashioned

13

R.L. Seale Barbados rum, grind espresso rum, cane syrup, aromatic
bitters

ZERO PROOF

Blueberry Lemonade

5

fresh blueberries,
blueberry simple syrup,
lemon juice, & soda water

Sober Sour

6

pineapple juice, orange juice, lemon, simple syrup, & egg white

Amethyst Spritzer*

8

amethyst blueberry ginger mint, fresh blueberries, lime juice, grapefruit
juice, cinnamon simple syrup

*GA Law 21+ (alcohol removed spirit)

Shirley Temple

4

sprite, grenadine,maraschino cherry

Strawberry Fizz

strawberry puree, lemon juice, simple syrup, soda water, mint

REDS

GLASS | BOTTLE

CABERNET

DeLoach Vineyards	9	32
2022 Heritage Reserve California		
Charger	20	70
2022 Napa Valley - RP 92		
Bledsoe		95
2021 Walla Walla Valley - D 97		
Mason		122
2020 Pelissa Vineyard, Oakville - WE 94		
Chappellet Signature	70	155
2021 Napa Valley - WW 97, D 96		
Mt. Brave		175
2019 Mt Veeder - D 97, JS 96, JD 95		

PINOT NOIR

See French for Burgundian Pinot		
Labouré-Roi	10	35
2023 France		
Böen	15	53
2022 Russian River Valley		
Sandhi		71
2022 Sta. Rita Hills, CA -WA 94, WS 93		
Ken Wright Cellar		98
2022 Canary Hill, Oregon - JD 91		

GEMS & BLENDS

Outward	15	53
2024 Shell Creek Vineyard, Paso Robles		
Valdiguié - Native Napa Valley Varietal		
Chappellet Mt Cuvée	20	70
2022 Napa Valley - WW 92		
Teeter-Totter		76
2021 Paso Robles - JD 90		
Figgins Figlia		109
2021 Walla Walla Valley, WA		

FRENCH

Sophie Siadou	11	39
2023 Valençay, France		
Gamay - Pinot Noir - Côt		
Marine Descombes	13	46
2022 Beaujolais-Villages		
Gamay		
Longue Toque	14	49
2020 Côtes du Rhône - WE 94		
Grenache – Syrah – Mourvedre		
Chateau de Monteberiot	18	63
2016 Côtes de Bourg, Bordeaux		
Merlot - Malbec - Cabernet Franc		
Franck Balthazar	20	70
2023 Crozes-Hermitage		
Syrah - Legendary Producer, Biodynamic		

Domaine Joseph Voillot	30	105
2022 Bourgogne Rouge		
Volnay - Pinot Noir		

Domaine Grand'Cour		85
2023 Fleurie		
Château Laffitte Laujac		77
2018 Médoc, Left Bank Bordeaux		
Domaine Ferrand		100
Châteauneuf-du-Pape - JS 96, JD 95		
Grenache – Syrah – Mourvedre		
Chateau Chauvin		144
2016 Saint-Emilion Grand Cru		
F. Bathazar 'Cuvée Casimir'		170
2023 Cornas		
Domaine Labouré-Roi		235
2022 1er Cru Nuits-St.Georges		

ITALIAN

La Valentina	11	39
2022 Montepulciano d'Abruzzo - JS 91		
Pecchenino		17 60
2023 Langhe, Piedmont		
Nebbiolo		
Aslan		45
2015 Monti del Chianti		
Sangiovese		
Argiano		134
2019 Brunello di Montalcino - WS 95		
WS - Wine of the Year 2023		
Cascina Fontana		155
2019 Barolo, Piedmont - WF 94		

MERLOT

Blackboard		13 46
2019 Columbia Valley, WA		
Chappellet		43 105
2021 Napa Valley		

ZINFANDEL

Paydirt -		
Going for Broke	17	60
2020 Paso Robles - JD 90		
Croix		122
2022 Monte Rosso Vineyard		

MALBEC

Odile Delpon	11	39
2020 Cahors, France		
The Party, Riccitelli	15	53
2021 Uco Valley, Argentina - V 93		

DESSERT

Smith Woodhouse 10 yr	12	88
Douro, Portugal - WS 92		

WHITES, BUBBLY & ROSÉ

CHARDONNAY

Knuttel Family	14	49
2021 Russian River Valley		
Michel Paquet	17	60
2022 Mâcon-Villages, Burgundy		
Lavernette		62
2021 Beaujolais Blanc		
Louis Michel		75
2022 Chablis		
Brewer-Clifton		78
2022 Sta. Rita Hills - JS 94, RP 92		
Raen 'Lady Marjorie'		133
2022 Western Sonoma Coast - JS 99		
Maison Vincent Girardin		155
2022 Meursault, Burgundy		

PINOT GRIGIO

Gabriella	10	35
2022 Veneto, Italy		
Maso Canali	12	42
2024 Trentino, Italy		
94% Pinot Grigio - 6% Chardonnay		

ROSÉ

Figuière Magali	12	42
2023 Provence		
Thibaud Boudignon	15	53
2024 Rosé de Loire		

INTERESTING WHITES

Jean Marc Barthez	10	35
Bordeaux Blanc, France		
Sauvignon Blanc - Sémillon		
Clara Sala	11	39
2023 Sicilia Bianco		
Grillo - 'Native Italian Varietal'		
Pascal Biotteau	12	42
2023 Anjou Blanc, Loire Valley		
Chenin Blanc (Dry)		
Monte Rio Cellars	15	53
2024 'Clements Hills' Lodi		
Vermentino - 'Orange Wine'		
Legado del Conde	15	53
2023 Rías Baixas, Spain		
100% Albariño		
Madelyn	16	56
2022 Napa Valley		
64% Sauvignon Blanc - 36% Gewurztraminer		
Sylvain Pataille	25	88
2022 Marsannay, Bourgogne		
100% Aligoté - Biodynamic, Unfiltered		

SWEET WHITES

Terra D'Oro	11	39
2022 California 'Moscato'		
Quady	13	30
2021 California		
Essência Orange Muscat - 375ml		

BUBBLY

Los Dos Cava	8	28
N.V. 'Brut' Penedes, Spain		
Sofia Brescia		10 35
N.V. Veneto Frizzante		
Glera - Garganega		
Laurent-Perrier		18 --
N.V. Champagne - JS 93, JD 91		
'La Cuvée' Brut - 187 ml		
Nicolas Feuillatte		67
N.V. Brut Champagne - WS 92		
A. Bergère		155
2013 'Millesime' Champagne		
Chardonnay - Pinot Meunier - Pinot Noir		

SAUVIGNON BLANC

J. de Villebois	12	42
2023 Touraine, Loire Valley		
Henri Bourgeois		75
2023 La Cote Monts Damnes, Sancerre		
Bevan Cellars		83
2022 Dry Stack Vineyard, Bennett Valley		

RIESLING

Eroica	11	39
2022 Columbia Valley, Washington		
Jochen Beurer 'Trocken'	15	53
2023 Wurttemberg, Germany		
Domaine Specht		55
2020 Mandelberg, Grand Cru Alsace		