WHITES

CASTILLO PERELADA, BRUT NATURE CAVA, 2015: Penedes, Spain 8 • 32
dry, smooth and complex with bright fruity notes and intense bubble

TENSHAN, CHARDONNAY, 2016: Santa Maria, CA 9 • 36
tangerine and melon aromas with a balanced apricot and toasted hazelnut finish

MAYU, PEDRO XIMENEZ, 2017: Valle de Elqui, Chile 8 • 32
dry and crisp with electric acidity and hints of white flowers and stone fruits

DOMAINE du SALVARD, CHEVERNY BLANC, 2017: Napa, CA 9 • 36
balanced minerality with some creamy coconut and crisp pear notes

N x NW, RIESLING, 2015: Horsehills, WA 8 • 32
crisp, clean and refreshingly dry with notes of peach and tangerine

ESPRIT GASSIER, ROSE, 2017: Provence, France 9 • 36
aromas of peach and white flowers with notes of citrus fruits and healthy acidity

REDS

CLINE CELLARS, MOURVEDRE 2016: Contra Costa, CA 10 • 40
hints of Eucalyptus with distinct chocolate notes and a luscious deep plum flavor

CANTINE COLOSI, NERO D’AVOLO 2017: Sicily, Italy 9 • 36
dark, ruby red with intense fruit aromas and a dry, full-bodied finish

KERMIT LYNCH SELECTIONS, LANGUEDOC ROUGE, 2015: Lodi, CA 9 • 36
brambly fruit, a brush of tannins, and an underlying earthiness create depth and character

DECERO, MALBEC, 2016: Mendoza Argentina 40
medium bodied with intense aromas of violet over a core of red fruits and pepper

BR COHN, CABERNET SAUVIGNON 2016: North Coast, CA 42
full, rich flavors of berry, cassis and black cherry with hints of vanilla

COCKTAILS

BLACKBERRY COLLINS 12
Stoli vodka, blackberry syrup, lemon juice, club soda, lemon garnish

COCONUT GIN FIZZ 12
Hendricks gin, Perelada cava blend, raspberry syrup, coconut cream

HIBISCUS SPARKLER 12
Perelada cava, hibiscus syrup, orange blossom water, edible flower garnish

GINGER & JASMINE 13
Hendricks gin, ginger puree, lemon juice, jasmine extract, club soda, lemon garnish

CHOCOLATE ESPRESSO CREAM 14
Stoli Vani vodka, Godiva Chocolate Liqueur, Bailey’s Irish cream, chilled espresso, chocolate covered espresso bean

JOE VAN GOGH IRISH COFFEE 13
Jameson Irish whiskey, Bailey’s Irish cream, joe van gogh coffee, fresh chantilly

NASHER MARY 11
Stoli vodka, On-Time bloody mary mix, kalamata olives, celery & lemon garnish

BEVERAGES

SAN PELLEGRINO 3.5

LEMONADE 3.5
*upgrade to a blackberry lemonade +1

ORANGE JUICE 3

COKE, DIET COKE, SPRITE, OR CLUB SODA 3

NAPOLEON ICED TEA (SWEET OR UNSWEETENED) 3

CHAI TEA LATTE (HOT OR ICED) 5

VANILLA OR RASPBERRY CREAM SODA 5

MIGHTY LEAF HOT TEAS 3.5

JOE VAN GOGH DRIP COFFEE 2.5

DOUBLE ESPRESSO 3
*upgrade to an affogato +4

AMERICANO OR MACCHIATO 3

LATTE OR DOUBLE CAPPUCCINO 4.5

MOCHA (HOT OR ICED) 5.5

HOT CHOCOLATE 4.5
*substitute for soy milk +.5
*add vanilla, chocolate OR raspberry +.5

CRAYF BREWS

STONE BREWING: IPA 4.5

MOTHER EARTH: Endless River 4

DURY BULL: Lager 4

D9 BREWING: Mocha Brown Ale 5

DESSERTS

MOLTEN LAVA CAKE WITH VANILLA BEAN GELATO 8

ITALIAN TARASAMU WITH KAHLUA ANGLAISE 7
& ALMOND CANTUCCI

FRENCH APPLE TART WITH VANILLA BEAN GELATO 8
& CINNAMON DUST

RUSTIC BERRY TART WITH VANILLA GELATO 7
& CANDIED ORANGE

LEMON BLUEBERRY CHEESECAKE 7
WITH CANDIED ORANGE

CHOCOLATE CHUNK COOKIE 2

OATMEAL CRANBERRY COOKIE 2

VANILLA BEAN GELATO OR FOREST FRUIT SORBET
WITH ALMOND CANTUCCI
4 one scoop OR 7 two scoops
APPETIZERS

ARTISANAL CHEESE PLATE 15
dried michigan cherries, mixed nuts, seasonal fruit, cornichons, kalamata olives, stone ground mustard, flat bread crackers

CHOOSE THREE: St. Andre, Double Creme Brie, Chevre, Gorgonzola, Burrata, Feta, OR Aged Hook Cheddar

SMOKED SALMON PLATE 15
hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumber salad, dill cream sauce, everything flat bread crackers

GIORGIO’S MEZZE PLATTER 16
roasted garlic hummus, quinoa tabbouleh, cucumber tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

MUSHROOM RAVIOLI PLATE 16
wild mushroom, roasted garlic, roasted red peppers, asparagus tips, onions, tomatoes, marsala cream, grana padano

SIGNATURE SALADS

MEDICI 13
red beets, orange quarters, dried cranberries, pepitas, burrata, chopped brussel sprouts & kale, lemon champagne vinaigrette

FALL CABBAGE SALAD 11
cubed tofu, quinoa, edamame, roasted corn, julienned carrots, cucumber, bell peppers, cilantro, red & napa cabbage, ginger miso vinaigrette

KALE CAESAR 12
blanched haricot verts, foccacia croutons, kalamata olives, anchovies, stemmed chopped kale, grana padano, creamy caesar dressing

WARM MUSHROOM 12
roasted wild mushrooms, quinoa, fried leeks, marsala shallots, toasted cashews, breaded chevre, purple baby kale, sherry agave vinaigrette

HONEY ROASTED SQUASH 12
butternut squash, purple sweet potato, sour cherries, sunflower seeds, pecorino, agridulce drizzle, spinach & arugula, marsala shallot vinaigrette

LUNCH PLATES

served with choice of quinoa, potato salad, pesto pasta, green salad OR kettle chips
*add tofu +1.5, avocado +2, applewood bacon +2.5 , chicken breast +3, OR turkey breast +3

VEGAN PORTABELLA 11
portaballa caps, balsamic onions, roasted poblano chiles, avocado chimichurri, spinach, panini pressed ciabatta

SOUTHERN HARVEST 11
roasted NC eggplant, sweet corn, butter bean tapenade, artichoke hearts, sautéed red onions, basil, smoked gouda, panini pressed ciabatta

RED, WHITE, & GREEN 10
fresh mozzarella, marinated tomato, balsamic reduction, basil leaves, spinach, arugula, pesto aioli, panini pressed sourdough

FRIED GREEN TOMATO 11 *
local green tomatoes, avocado, arugula, fresh mozzarella, chipotle aioli, lightly grilled ciabatta

RISOTTO DU JOUR MP
chef’s choice

BAHN MI 12
seared ahi tuna, cucumber, carrot, daikon radish, scallions, arugula, sricha aioli, cilantro, red curry, warmed pita

TURKEY SMOKED GOUDA 12
sliced turkey breast, caramelized onions, green apple, arugula, cucumbers, stone ground mustard aioli, smoked gouda, panini pressed ciabatta

G OAT CHEESE BLT 11
applewood bacon, lettuce, tomato, avocado, pesto aioli, chevre spread, lightly toasted sourdough

SOUTHWESTERN PANINI 12
cajun chicken breast, applewood bacon, jalapenos, roasted red peppers, roasted onions, hook cheddar, chipotle aioli, lightly toasted sourdough

*NASHER BURGER 11
USDA beef cooked to order, caramelized balsamic onions, chevre, mixed greens, roasted garlic aioli, brioche bun
*add applewood bacon +2.5

*LAMB BURGER 13
USDA ground lamb cooked to order, tzatziki, mixed greens, rustic salsa, sricha aioli, brioche bun

Please speak to your server for dietary or allergen modifications.
Gluten Free bread available upon request for an upcharge of $1
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to parties of 6+ & for split checks