

WHITE

SAUVIGNON BLANC \$10/\$36

– WALTZ VINEYARDS (Manheim) | 100% tank fermented | green apple, lemon, and honeysuckle on the nose | crisp + dry on the palate | wonderful with fish, chicken, and white pizzas –

GRUNER VELTLINER 2014 \$11/\$42

– FERRO VINEYARDS (Lewisburg) | Austrian varietal grows perfectly in Pennsylvania | hints of citrus, pear, grass, and flowers on the nose | slightly peppery on the palate | pairs well with majority of foods –

"OLD LINE" CHARDONNAY \$9/\$38

– WALTZ VINEYARDS (Manheim) | a blend of stainless steel tank fermented and 9 month French oak aged juices | notes of apple and vanilla on the nose | pear on the palate | balanced, light, dry, and food friendly –

BLUSH

STIEGEL ROSE \$8/\$30

– WALTZ VINEYARDS (Manheim) | 100% tank fermented | notes of tart red berries on the nose | finishes dry on the palate | refreshing blend of Merlot, Cabernet Sauvignon, and Cabernet Franc –

BUBBLY BLUSH \$9/\$38

– FERRO VINEYARDS (Lewisburg) | semi-sweet carbonated blush | made with the Lemberger grape | berry notes on the nose + palate | pairs well with desserts + brunch –

RED

PINOT NOIR \$11/\$42

– FERRO VINEYARDS (Lewisburg) | French oak aged for 8 months | hints of cherry fruit on the nose | mulling spices + lingering acidity on the palate | pairs well with meats + cheeses like our charcuterie + cheese or farm steak –

BARRED ROCK RED \$8/30

– WALTZ VINEYARDS (Manheim) | mostly tank fermented, but slightly oaked | blend of Merlot, Cabernet Sauvignon, and Cabernet Franc | slightly fruity on the nose | medium bodied and semi dry on the palate | pairs well with duck, pizzas with red sauce, and our venison meatballs –

ESTATE LEMBERGER \$12/\$49

– FERRO VINEYARDS (Lewisburg) | 12 months in Hungarian and American oak | blackberry and leather on the nose | pepper, tannins, and oak on the palate | pairs well with red meats and is great with our wagyu burger –

PA CRAFT COCKTAILS

KIKI \$8

– Keystone vodka | pear nectar | edible flower –

PA LIBRE \$8

– Keystone rum | cola | dash of cherry juice –

CINCHONIST \$10

– Keystone gin | Fever Tree tonic | basil –

SUSQUEHATTAN \$10

– Hidden Still Blue Eyed Six whiskey | PA maple syrup | orange twist –

BEAST OF BURDEN \$10

– Keystone rum | lime | ginger beer | house aromatic bitters | fennel frond –

VERNUM \$11

– Keystone vodka | muddled lemon + cucumbers | agave | fresh thyme –

ANTIHERO \$12

– Keystone gin | mesquite smoke | orange bitters | house lavender syrup | lemon twist –

BUSHEL + PECK \$12

– Hidden Still Blue Eyed Six whiskey | PA honey | blackberries | lemon juice | sumac dust –