

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 \$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

CUSHION CONVECTOR \$9

– Old Republic (York) Blackberry Vodka | pear nectar | edible flower –

SUSQUEHATTAN \$10

– Hidden Still (Lebanon) Blue Eyed Six Whiskey | PA maple syrup | orange twist –

VERNUM \$11

– Midstate (Harrisburg) Shakey Jake's White Rum | muddled lemon + cucumber | agave | thyme sprig –

BEAST OF BURDEN \$9

– Hidden Still (Lebanon) Mad Crayfish Vodka | lime | ginger beer | house aromatic bitters | fennel frond –

ANTI-HERO \$12

– Thistle Finch (Lancaster) Barrel Rested Gin | mesquite smoke | house orange bitters | lavender syrup | lemon twist –

JOOSE PICKLE MARTINI \$10

– Old Republic (York) Battlefield Vodka | joose juicy pickle juice | pickled veggies –

TELLIBERRY SMASH \$12

– Thistle Finch (Lancaster) Black Pepper Rye | muddled strawberry | lemon juice | agave | basil leaf –

MEZCAL SPRITZ \$11

– pineapple + hibiscus infused Old Republic (York) Battelfield Vodka | Dock Street (Philadelphia) Vicio Mezcal | seltzer | rosemary sprig –

THOROUGHbred \$10

– Old Republic (York) Golden Plough Dark Rum | ginger beer | house coriander bitters | lime –

STEALING TIME \$11

– green tea infused Thistle Finch (Lancaster) Gin | lemon + lime | simple syrup | pomegranate foam | mint leaf –

HERE COMES SUNSHINE \$12

– Dock Street (Philadelphia) Vicio Mezcal | Old Republic (York) Dark Rum | pineapple juice | hop infused honey | dash of cherry + lime | mint leaf –

IT'S ELEMENTARY \$10

– Midstate (Harrisburg) Coffee Liqueur | Elementary (Harrisburg) Cold Brew | almond simple syrup | egg white | sumac dust | orange twist –

LULU SMOKY MARY \$8

– Dead Lightning (New Cumberland) Hemp Flavored Vodka | spicy smoked tomato juice | Lulu saison | fennel frond | celery stick | celery seed | joose pickles | lemon –