

P'S BRUNCH

Saturdays & Sundays from 10AM - 4PM

VANILLA BISCUIT \$7.5

Sweet biscuit with honey & mascarpone
Featuring Vermont Creamery | Websterville, VT

HOUSE SCONE \$6

Rotating scone flavor, ask the bartender for today's flavor
Featuring King Arthur Flour | Norwich, VT

APPLE PIE POPTART \$8

Heirloom apple jam sweetened with maple and wrapped in warm pastry
Featuring Blake Hill Preserves | Wilder, VT

WELSH CAKES \$7.5

Blueberry almond Welsh cakes, a traditional breakfast food and tea-time snack from Wales topped with mascarpone and lemon champagne jam
Featuring Copper Kettle Bakery | Westwood, MA

FRITTATA \$11

Spanish style potato frittata seasoned with sweet paprika & cayenne (gf)
Featuring Maplebrook Farm | North Bennington, VT

SHAKSHOUKA \$14

Poached egg in a Mediterranean spiced tomato pepper sauce with a touch of feta
Served with your choice of bagel - flavors listed below

BAGEL LADY BAGEL \$7

Locally made bagel served toasted with house-made spread

BAGEL FLAVORS

- Everything*
- Rosemary Sea Salt*
- Four Cheese*
- Tomato Basil Asiago*
- Cinnamon Raisin*

TOPPINGS

- Veggie Cream Cheese*
- Rosemary & Honey Cream Cheese*
- Bacon & Garlic Cream Cheese*
- Cinnamon Compound Butter*
- Sweet Pea Hummus*

8 oz cream cheese to go \$9

Featuring The Bagel Lady | Grantham, NH

Come say hi to Katie The Bagel Lady on Sundays and pick up some bagels to take home!

SIGNATURE MIMOSAS

Saturdays & Sundays from 10AM - 4PM

MIMOSA
\$13

MIMOSA FLIGHT
3 FLAVORS (1/2 POURS)
\$19

Mimosa flavors change weekly to pair perfectly with our POP UP vendors!



VOLCANIC SOIL WHITE WINE FLIGHT - \$21

3 (2.5 OZ POURS) OR AVAILABLE BY THE GLASS/BOTTLE

Glass (5 oz) / Bottle

2019 STRAIGHTSHOOTER CHARDONNAY

\$15/\$45

Region: Willamette Valley, Oregon

Designation: Willamette Valley

Grapes: Chardonnay

ABV: 13.2%

Soil: Volcanic

Notes: Volcanic soils have great ability to hold water and therefore do not require additional irrigation to grow. 200 million years ago, the Pacific plate started to slide beneath the North American Plate. 20 Million years later, a chain of volcanoes (The Blue Mountains of Southeast Washington and Northeast Oregon) began erupting which created layers of basalt. Over time, spanning another million years, the basalt fragmented, and the lava was redistributed by a series of well-known floods. These floods played a pivotal role in shaping Oregon's present-day landscape.

Winemaking: Wine is hand-harvested from various plots of land in the early mornings, followed by immediate pressing of the bunches and transferred to stainless steel tanks for cold settling. Fermentation then begins as the juice naturally warms up. 50% of the wine is then matured in seasoned French oak for 10 months before bottling.

Tasting Notes: pear, apples, peach, citrus, vanilla, baking spices

2022 MURGO ETNA BIANCO

\$16.5/\$49.5

Region: Sicily, Italy

Designation: Etna DOC

Grapes: 70% Carricante and 30% Catarratto Bianco

ABV: 12%

Sustainable

Soil: Volcanic soil

Notes: 100+ year old vines. The baron, Emanuele Scammacca del Murgo was Italy's ambassador to the Vatican, Brussels and Moscow. He left his position to return home and focus on his 30 hectares of land with his 8 sons!

Winemaking: Grapes are manually harvested from the northern slope of Mount Etna itself! The grapes are left to macerate for four hours before undergoing fermentation in a stainless steel tank. The wine is then aged for six months before its release.

Tasting Notes: Pear, peach, citrus, almonds, chamomile

2023 BERMEJOS ROSADO

\$23/\$69

Region: Canary Islands, Spain

Designation: Lanzarote

Grapes: Listan Negro

ABV: 13%

Sustainable and Organic

Soil: Black volcanic soil

Notes: A volcanic explosion lasted between 1730-1736 which covered the entire island in lava and ash 3-5 meters deep. Each vine must be planted in a hole called hoyo, that breaks through the volcanic crust to reach organic matter. Virtually no vegetation can survive such inhospitable soil; the region is more reminiscent of a lunar landscape than the lush traditional image of a vineyard. Listán Negro is hardly grown at all on the European mainland- it was wiped out by the phylloxera epidemic- but it is widely planted on the Canary Islands.

Winemaking: Manual harvest is required due to wide vine spacing and low yields (15hl/HA). This rosé is made by direct-press method, which showcases a light pink color due to the lowest amount of skin contact rosé production method.

Tasting Notes: Strawberry, raspberries, cherry, dried apricots, stones

WINE TASTING NOTES



IT TAKES A VINE/YARD

ANCIENT VINES RED WINE FLIGHT - \$23.5

3 (2.5OZ POURS) OR AVAILABLE BY THE GLASS/BOTTLE

Glass (5 oz) / Bottle

\$15 / \$45

2016 SCHOLIUM PROJECT 1MN'

Region: Lodi, Central Valley, California

Designation: Lodi

Grapes: Cinsault

ABV: 12.81%

Soil: Heavy, clay loam mixed with the Sierra sands

Notes: The vineyard was originally planted in 1870 and has never been replanted. These are ungrafted vines! The name refers to the original German settlers who planted in this part of Lodi used the name "Malvasia Nera" but it's what we now know as the Cinsault grape. Very small production, with only 362 cases produced.

Winemaking: When grapes are received in the cellar, they are put into 600 liter puncheons turned vertical with their heads removed. Fruit is stomped on as it goes in, then left alone for a week before fermentation begins. Minimum punchdowns and no pumpovers during this time. The free wine and pressed wines are aged separately for a year in neutral oak barriques, then blended and bottled without SO2.

Tasting Notes: Cherry, strawberry, rose, truffle, cinnamon

2019 CLOS SIGUIER LES CAMILLE MALBEC

Region: Cahors, France

Designation: Cahors AOC

Grapes: Malbec (Côt)

ABV: 12.5%

Practicing Organic

Soil: Red clay and limestone

Notes: 80+ year old vines. Only red wines from this region can be labeled Cahors AOC. All whites and rosés from this region must be labeled Vin de Pays instead.

Winemaking: Grapes are hand harvested and de-stemmed upon arrival to the cellar. A classic fermentation with only ambient yeast takes place, followed by punch downs conducted every day for a month. The wine is then aged in 600 liter wooden tanks for two years. Wine is not filtered before bottling.

Tasting Notes: Blackberry, boysenberry, sage, vanilla, cedar, clove, forest floor

\$15 / \$45

2019 RODANO CHIANTI CLASSICO

Region: Chianti, Italy

Designation: Chianti Classico

Grapes: 90% Sangiovese, 10% Cannaiolo and Colorino

ABV: 14.5%

Organic

Soil: Limestone

Notes: 35-45 year old vines though the estate dates back to the sixteenth century.

Winemaking: Grapes are hand harvested and fermented with indigenous yeast. It goes through a 22 day maceration with pump overs and rack and returns for additional tannin extraction. Wine is then aged in large Slovenian 'botti' for 15 months.

Tasting Notes: Black fruit, violets, herbs, wet earth, tobacco

\$16.5 / \$49.5

WINE TASTING NOTES



IT TAKES A VINE/YARD

PORTUGUESE PASSPORT MIXED WINE FLIGHT - \$30

3 (2.5 OZ POURS) OR AVAILABLE BY THE GLASS/BOTTLE

Glass (5 oz)/ Bottle

2022 LAS LILAS VINHO VERDE

\$10/\$30

Region: Minho, Portugal

Designation: Vinho Verde DOC

Grapes: 75% Loureiro, 12.5% Treixadura, 12.5% Arinto

ABV: 11%

Sustainable

Soil: Granite and sandy loam

Notes: Over half the vines are over 25 years old. Vinho Verde means "green wine" referring to the wine being drunk "young". Many vinho verde wines are bottled very quickly, while fermentation may still be continuing and residual carbon dioxide is captured.

Winemaking: Grapes are hand harvested in small crates. Wine is fermented in stainless steel tanks with no adjustments made and 2 months of lees contact which is fined and filtered before bottling.

Tasting Notes: lemon, grapefruit, lime, floral

2022 SUSANA ESTEBAN AVENTURA BRANCO

\$13/\$39

Region: Alentejano, Portugal

Designation: Alentejano VR

Grapes: Arinto, Antao, Vaz Roupeiro

ABV: 12.5%

Organic

Female Winemaker: Susana Esteban

Notes: Serra de Sao Mamede is in the coolest subregion of Alentejo which is surrounded by forests and 700 meters above the plains. This leaves the wine fresher and complex than typical wines from this region. In 2012, Susana received the award for "Best winemaker of the Year" by Revista dos Vinhos, being the only female winemaker to ever receive this award.

Winemaking: Grapes are hand harvested from 35 year old vines and vinified in stainless steel tanks at a controlled temperature. All vineyards are not irrigated as thirsty vines are said to produce higher quality grapes as vines struggle and concentrate their resources to provide better nutrients and aromas to the grapes.

Tasting Notes: Peaches, green apple, floral, lavender

2019 BAIAS E ENSEADAS CASTELAO LISBOA RED

\$25/\$75

Region: Colares, Lisboa, Portugal

Designation: Lisboa VR

Grapes: Castelão

ABV: 12.5%

Organic

Soil: clay and limestone

Notes: Colares DOC requires that vines be planted on their own rootstock in the sand, therefore these wines were declassified to Lisboa Regional Vinho. Bais e Enseadas means Bays and Coves which represents where these grapes are grown, only a few kilometers from the ocean.

Winemaking: Grapes are hand harvested and whole bunches are fermented in open top stainless steel tanks between 22-24 Degrees C. Wine is then aged in used neutral Burgundy barrels for six months before being bottled.

Tasting Notes: Strawberry, raspberry, blood orange

2020 LUIS PATO REBEL RED

\$13/\$39

Region: Beira, Portugal

Designation: Beiras

Grapes: 90% Baga, 9% Touriga Nacional, 1% Bical

ABV: 12%

Soil: Sandy and chalky-clay

Notes: The Baga grape shares similarities to Nebbiolo and Pinot Noir. João Pato was the first winegrower in Bairrada region after its demarcation and in 1980, his son Luis Pato took over and left the appellation, now labeling his wine as Regional Beiras. He is seen as a modernizer who brought this struggling wine region back to light. He began destemming his grapes and using small oak barrels which was unusual for the time.

Winemaking: This indigenous red grape is harvested three times. Once for "green harvesting" to remove small green bunches of grape after fruit set, a second harvest for the use for sparkling wine and a third harvest for red wines. Wine is aged in both new and used French and Portuguese oak barrels for two years and an additional two years in the bottle before release.

Tasting Notes: blackberry, raspberry, dark chocolate

WINE TASTING NOTES



IT TAKES A VINE/YARD

SPARKLING

SPARKLER FLIGHT \$24

3 (2.5 OZ POURS) OR AVAILABLE BY THE GLASS/BOTTLE

Glass (5 oz)/Bottle

CAVA

Avinyo Cava

\$13.5/\$40.5

Region: Penedes, Spain

Grapes: 60% Macabeo, 25% Xarel-Lo, 15% Parellada

Organic

Soil: Clay

ABV: 12%

Style: Traditional Method

Dosage: 6g/L

Winemaking: The grapes were planted beginning in 1945. Made from free run juice, aged 18 to 22 months before being disgorged.

Tasting Notes: White fruits, toast & brioche

The Esteve family traces their history to 1597 with the building of their Masia (Catalan farmhouse) named "Can Fontanals." Their spirit of innovation and respect for traditions, driven by an undercurrent of constant self-improvement and a relentless drive for quality, are the defining characteristics that set Avinyó Cava apart from others.

\$21/\$63

CRÉMANT ROSÉ

Albert Bichot

Region: Burgundy, France

Grape: Pinot Noir, Chardonnay, Gamay

Organic

Soil: Calcareous

ABV: 12%

Winemaking: Traditional Method

Dosage: 10g/L

Winemaking: 8-9 months in thermorégulateur stainless steel vats. Each grape variety is vinified separately. 12 months aging on lees with 3 additional months after disgorgement.

Tasting Notes: Black currant, citrus & raspberry

The family owned and run house was formed in 1831 and based in the town of Beaune. The winery's mission is to utilize the best fruit possible to create the best wine and expression of terroir. Albert Bichot has acquired 250 acres of vineyards in the most reputed growing areas of Burgundy.

\$13/\$39

LAMBRUSCO

Villa di Corlo

Region: Emilia- Romagna, Italy

Grape: 100% Lambrusco Grasparossa

Organic & Female Winemaker

Soil: Clay & Silt

ABV: 11%

Style: Tank Method

Winemaking: Lambrusco Grasparossa goes through 7-8 days of cold maceration with the skins, second fermentation in a pressurized tank allowing complete control over a wine's quality, then two months in the bottle before being released.

Tasting Notes: Cherry, strawberry, blackberry and rhubarb.

At the end of the 17th century is when the tale of Villa Di Corlo began. Now, the estate has belonged to the Jacobazzi family for over 100 years. Antonia Jacobazzi's grandmother gifted the estate to her as a wedding gift.



IT TAKES A VINE/YARD

WINE TASTING NOTES

OFFERED BY THE GLASS

Glass (5 oz) / Bottle

2021 TERRE SICILIANE PINOT GRIGIO

\$20/\$60

Region: Sicily, Italy

Designation: Terre Siciliane

Grapes: Pinot Grigio

ABV: 12%

Biodynamic and Organic

Soil: Clay soils

Notes: Vines are planted in conjunction with olive trees in the hilly areas of Partanna and Salaparuta. No chemical stabilization and no clarification is done, in order to best express the terroir.

Winemaking: Whole cluster grapes are harvested, of which 20% of whole bunches are left to macerate for 10 days. Orange wine, just like rosé, undergoes extended skin contact (maceration) to allow for the juice to absorb color from the skin of the grapes. The fermentation takes place spontaneously in stainless steel tanks without temperature control.

Tasting Notes: Pear, melon, bergamot, honey and apricot jam

2022 DAWN CHORUS SAUVIGNON BLANC

\$13/\$39

Region: Hawke's Bay, New Zealand

Designation: Hawke's Bay

Grapes: Sauvignon Blanc

ABV: 12.9%

Organic

Soil: Limestone and greywacke stone

Notes: New Zealand is one of the first places in the world to awaken to morning sun accompanied by morning wake up calls by birdlife. Hence the name: Dawn Chorus.

Winemaking: Minimal intervention. Grapes are harvested in the cool morning when dew is still on the ground to keep acidity levels high. Fermentation occurs naturally followed by a long period of lees contact to create complexity and texture. There is only one single filtration pass before bottling takes place and is ready for drinking!

Tasting Notes: Grapefruit, passionfruit, lemon, lime, salt

2022 MARY TAYLOR VALENÇAY

\$12/\$36

Region: Loire Valley, France

Designation: Valençay AOP

Grapes: 30% Pinot Noir, 35% Côt, 35% Gamay

ABV: 13%

Biodynamic

Female Winemaker: Sophie Siadou

Soil: Gunpowder flinty soil

Notes: Vines are 45 years old. Originally founded in 1960, the family estate has been running since 1990 when Sophie and her partner Francis took over.

Winemaking: Wine is allowed to naturally ferment using only ambient yeasts from the grapes and surrounding environment. Once fermented, the wine is vinified and spends 18 months on its lees in neutral barrels.

Tasting Notes: Red cherries, raspberries, blackcurrant, spices

2021 ULTRAVIOLET CABERNET SAUVIGNON

\$11/\$33

Region: Sonoma, California

Designation: California

Grapes: 95% Cabernet Sauvignon, 5% Cabernet Franc

ABV: 13.8%

Female Winemaker: Samantha Sheehan

Soil: Red Volcanic soil

Notes: The Cabernet Sauvignon grapes come from three separate vineyards within Red Hills AVA, east of St. Helena. They are between 1500-2000 feet in elevation. This area is the most geologically active area in California with pockets of magma flowing two miles below. The Cab Franc comes from her personal vineyard in Coombsville AVA.

Winemaking: Fermented in stainless steel tanks using native yeasts at 85 degrees. Maceration for an additional 10 days before moving the wine into oak for 10 months (10% new French oak, 90% neutral French oak)

Tasting Notes: Blueberry, black currant, plums, violets, pepper

WINE TASTING NOTES



IT TAKES A VINE/YARD