

BEER OFFERINGS

MILLER LITE <i>Milwaukee, WI</i>	3.5
ERDINGER HEFEWEIZEN <i>Germany</i>	4.5
WICKED WEED APPALACHIA SESSION IPA <i>Asheville NC</i>	4
TRIPLE C BREWING CO. BABY MAKER DIPA <i>Charlotte, NC 16oz</i>	7.5
WEIHENSTEPHANER ORIGINAL LAGER <i>Germany</i>	4.5
FULLER'S ESB <i>Chiswick, West London, England</i>	5.5
CORSENDONK AGNUS TRIPEL <i>Oud-Turnhout, Belgium</i>	6.5
HARLEM BREWING SUGARHILL GOLDEN ALE <i>Rocky Mount, NC</i>	4.5
GUINNESS IRISH STOUT <i>Dublin 16.9oz</i>	4.5

COFFEE

Available in Regular or Decaf

ESPRESSO	3.75
DOUBLE ESPRESSO	6
AMERICANO	3.75
CAFE LATTE	4.50
CAPPUCCINO	4.50
FRENCH PRESS	
Personal (2 Cups)	4
Shared (4 Cups)	7.50

TEAS \$4

BLACK HIGH CAFFEINE
EARL GREY
ENGLISH BREAKFAST
*GOLDEN JASMINE
GREEN MEDIUM CAFFEINE
JASMINE GREEN
*SHOOTING STAR GREEN
WHITE LOW CAFFEINE
JUSTINE'S BLEND
ORANGE SPICE
*DRAGON LILY
ROOIBOS CAFFEINE FREE
CHAI
HERBAL CAFFEINE FREE
MOROCCAN MINT
CHAMOMILE LEMON

*Denotes Flowering Tea



FEATURED WINES

SPARKLING AND WHITES

	BTL	GLASS
Ruinart Blanc de Blancs <i>(Reims, France)</i>	120	24
Stag's Leap Wine Cellars "Karia" Chardonnay <i>(Napa)</i>	55	

NEW WORLD REDS

CALIFORNIA

Honig Cabernet <i>(Napa)</i>	65	18
Orin Swift "Mercury Head" Cab Sauv <i>(Napa)</i>	140	38
Truchard Reserve Cab Sauv 2015 <i>(Carneros)</i>	135	37
Wind Racer Pinot Noir <i>(Anderson Valley)</i>	60	17
J. Rochioli Pinot Noir <i>(Russian River Valley)</i>	130	

OREGON

Joseph Drouhin "Rose Rock" Pinot Noir <i>(Eola-Amity Hills, Willamette Valley)</i>	65	18
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AUSTRALIA

Penfolds Kalimna Bin 28 Shiraz <i>(South Australia)</i>	55	16
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OLD WORLD REDS

ITALY

Raina Sagrantino 2013 <i>(Montefalco)</i>	69	19
Galina Barolo 2008 <i>(Piedmont)</i>	90	24

FRANCE

Château de Montmirail, Gigondas 2016 <i>(Rhône Valley)</i>	60	17
Domaine du Vieux Lazaret <i>(Chateaufort du Pape)</i>	65	18
Chateau Les Barrailots, Margaux 2017 <i>(Bordeaux)</i>	70	19

SPAIN

Aalto Tempranillo <i>(Ribera del Duero)</i>	75	21
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THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS *(Winston-Salem, NC)*

HARMONY RIDGE *(Tobaccoville, NC)*

FAIR SHARE FARMER *(Pfaftown, NC)*

DESIGNER COCKTAILS \$12

SPIRITUOUS

SAL'S REQUEST 2019 GIA ORIGINAL

GIA Distillery FJW, Dolin Blanc, Oak & Grist Gin, Housemade Cocoa Bitters

WOODFORD RYE MANHATTAN 2018 GIA ORIGINAL \$16

Tiny Cat Vodka, Oak & Grist Gin, Lillet Blanc, House Pimento Bitters, Bleu Cheese Stuffed Olives

VIEUX CARRE 2020 HOUSE VERSION \$16

Remy Martin 1738, Pendleton 1910, Dolin Rouge, Benedictine, Bitters

MEZCAL OLD FASHIONED 2020 HOUSE VERSION

Los Amantes Mezcal Reposado, Organic Agave Nectar, Lemon Peel, Coffee Bitters

MARTINEZZZ 2021 HOUSE VERSION

Barr Hill Tom Cat Gin, Dolin Rouge, Luxardo, Housemade Wormwood Bitters

BERETTA 2019 GIA ORIGINAL \$14

Francesca Grappa, Solerno Blood Orange, Lemon Juice, Prosecco

MARGUERITE 2021 HOUSE VERSION

Connipion Navy Strength Gin, Gran Classico, Pierre Ferand Dry Curacao, Bitters

AVIATION 2021 HOUSE VERSION

End of Days Barrel Rested Gin, Lemon Juice, Luxardo, Honey-Lavendar Foam

CRANBERRY CRUSH 2021 GIA ORIGINAL

Tito's Vodka, Lemon Juice, Grapefruit Juice, Cranberry Simple Syrup, Sparkling Wine

BRIGHT & ZIPPY

SAVORY

ALMA DEAN 2020 GIA ORIGINAL

Montelobos Mezcal, Chai Tea Infused Espresso Liqueur, Regan's Orange Bitters

GINGER BERRY PALOMA 2020 GIA ORIGINAL

El Jimador Blanco, St. Germain, Grapefruit Juice, Sunshine Ginger Berry Energy

DIPLOMATIC IMMUNITY 2021 GIA ORIGINAL

Diplomatico Reserva, Herb Infused House Blanc Vermouth Blend

SANGUINE SOUR 2018 GIA ORIGINAL

Ardbeg Wee Beastie, Blackberry Sour Mix, Bitters

PUNCHES

JERRY THOMAS PUNCH 1865 JERRY THOMAS

End of Days Rum, Pineapple, Lemon, Spices

APPLE SPICE PUNCH 2020 GIA ORIGINAL

End of Days Rum, Jim Beam Rye, Benedictine, Apple Juice, Lemon, Nutmeg

DRY COUNTY MOCKTAILS \$6

RURAL HALL RITA

Lemons, Limes, Oranges, Agave Nectar, Sea-Salt Lime Foam

FONTANA DAM MULE

Fresh Seasonal Fruit, Mint, Simple Syrup, Ginger Beer

SAXAPAHAW SMASH

Blackberries, Muddled Ginger, Maple Syrup, Cranberry Juice, Ginger Beer

CALDWELL COLLINS

Muddled Sugar Cube, Lemon Juice, Fever-Tree Sparkling Lemonade

SALUDA BREAKFAST MEETING

Orange Juice, Cranberry Juice, Housemade Grenadine

TAKE HOME COCKTAIL KITS

MANHATTAN

Vermouth Mix with Bitters

Suggested Whiskey: Woodford Rye

WHISKEY SOUR

House-Made Mix

Suggested Whiskey: Woodford Reserve Bourbon

BLACK GIN RICKEY

House-made Blackberry Mint Syrup with Lime

Includes a Bottle of Fever-Tree Ginger Beer

Suggested Gin: Hendrick's Gin

GINGER POMEGRANATE MARGARITA

Fresh Lemon, Lime and Pomegranate Juice,

House-made Ginger Syrup

Suggested Tequila: El Jimador Blanco

CRANBERRY CRUSH

Lemon Juice, Grapefruit Juice, Cranberry Simple

Includes Split of Sparkling Wine

Suggested Vodka: Tito's Vodka

DRINK EAT LISTEN



WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

WHITES

ROSÉ

FRANCE

Ensedune (*Languedoc-Roussillon*) 36 9.50 5.00 2.75

NEW WORLD WHITES

CALIFORNIA

Truchard Sauvignon Blanc 40 10.50 5.50 3.00
(Carneros)

Knuttel Family Chardonnay 50 13.00 6.50 4.50
(Sonoma County)

OREGON

Chehalem, Inox Unoaked 44 11.50 6.00 3.25
Chardonnay (*Willamette Valley*)

NEW ZEALAND

Pikorua Sauvignon Blanc (*Marlborough*) 36 9.50 5.00 2.75

OLD WORLD WHITES

ITALY

Castellano Pinot Grigio (*Veneto*) 28 7.50 4.00 2.25

GREECE

Amalagos Chardonnay (*Greece*) 34 9.00 4.75 2.75

GERMANY

Villa Kabinett, Dry Riesling 30 8.00 4.25 2.35
(Mosel)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

HOUSE FRIZZANTE 6.00

VEUVE DU VERNAY BRUT France 30 7.50

LA TORRETTA MOSCATO FRIZZANTE Veneto, Italy 32 7.95

POEMA ROSÉ CAVA Penedes, Spain 32 7.95

TERRIERO PROSECCO Veneto, Italy 34 8.25

REDS

NEW WORLD REDS

CALIFORNIA

Montpellier Pinot Noir (*California*) 28 7.50 4.00 2.25

Legends and Tales Colossus Red Blend 54 14.00 7.25 5.00
(Paso Robles)

Knuttel Cabernet Sauvignon (*Dry Creek Valley*) 54 14.00 7.25 5.00

OREGON

Ken Wright Pinot Noir (*Willamette Valley*) 48 12.50 6.50 3.50

ARGENTINA

El Libre Malbec (*Mendoza*) 30 8.00 4.25 2.35

CHILE

Alcance Cabernet Sauvignon (*Central Valley*) 30 8.00 4.25 2.35

OLD WORLD REDS

AUSTRIA

Hillinger Small Hill Red Blend (*Burgenland*) 38 10.00 5.25 2.85

FRANCE

Joseph Drouhin Bourgogne (*Burgundy*) 42 11.00 5.75 3.00

ITALY

Bitornino da Frascole Sangiovese (*Tuscany*) 38 10.00 5.25 2.85

Donna Olimpia Tageto Super Tuscan (*Tuscany*) 40 10.50 5.50 3.00

SPAIN

Lopez De Haro Tempranillo (*Rioja*) 32 8.50 4.50 2.50

DESSERT WINE

Sandeman 20 Year Port (*Oporto, Portugal*) 9.95

St. Vincent Sauternes (*Sauternes*) 7.50

Cardamaro Vino Amaro (*Italy*) 6.50

COFFEE

THE GRIND 2016 GIA ORIGINAL 12.00

Don Q Anejo, The Grind Coffee Liqueur,
Bailey's Espresso Creme Liqueur, House Coffee-Cocoa Bitters

IRISH COFFEE 2018 HOUSE VERSION 12.00

Slane Irish Whiskey, Stout-Infused Whipped Cream, Espresso,
Mint-Cocoa Powder

CHARCUTERIE

Ask About In Home Charcuterie and Grazing Table Options for Catering!

MEAT BOARD 18

PROSCIUTTO DI PARMA (*Pork, Italy*)

VENISON SALAMI (*Venison, United States*)

PANCETTA (*Pork, Italy*)

CHEESE BOARD 18

RED DRAGON (*Cow, England*)

IDIAZABAL (*Sheep, Spanish*)

ROCKET ROBIOLA (*Goat, United States*)

COMBO BOARD 34

SCHIACCIATE

(Sicilian Flatbread)

MARGHERITA 11

Tomatoes, Fresh Mozzarella, Basil

SPINACH AND GOAT CHEESE 11

Tomato Sauce

SPICY SAUSAGE AND YELLOW PEPPER 11

Tomato Sauce, Mozzarella

AGED PEPPERONI 11

Tomato Sauce, Mozzarella

PROSCIUTTO AND ARUGULA 12

Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Pepper

DESSERTS

ROSEMARY MASCARPONE ICE CREAM 6

Orange, Almond Crumb

TIRAMISU 8

Chocolate Sauce, Sabayon

CHOCOLATE MOUSSE 8

Graham Cracker Crumb, Oak Whip Cream, Berries

LIMONCELLO CAKE 8

Berry Sauce, Candied Lemon

ALMOND CAKE (DF, GF) 8

Honey-Thyme Mousse, Seven Spice Crisp

SHARED PLATES

SALAD (GF) 6

Baby Kale, Blood Orange, Five Spiced Almonds,
Wild Rice, Parmesan, Honey Tarragon Vinaigrette

GARLIC OREGANO FRITES (DF, GF) 7

Truffle Aioli*

WOOD-FIRED CAULIFLOWER (DF, GF) 8

Orange Sauce, Pickled Cauliflower

FLASH-FRIED ARTICHOKES 8

Basil Aioli*

CHARRED BRUSSELS (GF) 8

Fish Sauce Vinaigrette, Coriander, Yogurt, Puffed Rice

RICOTTA TORTELLINI 12

Tikka Masala, Whipped Coconut, Mint Chutney

OCTOPUS (GF) 14

Curry, Yogurt, Potatoes

PLATES

DAN DAN PENNE 16

Meat Balls, Spinach, Chili Crisp, Chives

PORK PICCATA 18

Roasted Green Beans

MOSTRADA GLAZED CHICKEN (DF, GF) 20

Roasted Brussels, Quinoa, Cranberries

SRIRACHA-MISO GLAZED SALMON (6oz) (DF, GF) 20

Roasted Winter Vegetables

AGED FILET (6oz) (GF) 29

Celery Root Gratin, Bordelaise

UPCOMING EVENTS

BRUNCH EVERY SUNDAY 11AM-2PM

LUNCH EVERY WEDNESDAY - FRIDAY

11:30AM-2:00PM

Casa
by GIA

CONTACTLESS ORDERING OF MEALS,
COCKTAIL KITS, WINES, COCKTAIL MIXERS,
AND EXPERIENCES. CASABYGIA.COM

*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.