

G I A

DESIGNER STAPLES

Old Fashioned - \$14

Wild Turkey 101 Rye, Maple, Bitters, House Brandied Cherry

House Brandied Cherries - \$25

16oz Jar of Cherries in Cocktail Syrup

Manhattan - \$15

Old Forester Bourbon, House Bitters,
Pierre Ferrand, Dolin Rouge

Moscow Mule - \$12

360 Peach Vodka, Lime, Mint, Fever Tree Ginger Beer

Black Gin Rickey - \$13

Hendrick's Gin, Blackberry, Lime, Fever Tree Ginger Beer

Molecular Whiskey Sour - \$14

Old Forester Bourbon, House-Made Sour Mix

Cranberry Crush - \$13

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

Gin & Tonic - \$13

Hendricks Gin, Cucumber, Juniper Berries, Fever Tree Tonic

Ginger Pomegranate Margarita - \$14

El Jimador Tequila, Pierre Ferrand, Pomegranate, Sea Salt Lime Foam

ZERO PROOF

All Zero-Proof cocktails made with Lyre's Zero-Proof spirits.
Inquire with staff to purchase your own bottles

Rural Hall Mojito - \$10

Raspberry Puree, Lime, Mint, Soda Water, Lyres White Cane Spirit

Cloudy With a Chance - \$10

Lyres Dark Cane Spirit, Lime, Demerara Rock Syrup,
Fever-Tree Ginger Beer

Sober's In Fashion - \$10

Lyre's Malt, Housemade Old Fashioned Syrup, Orange

Spritz Zero - \$10

Lyre's Italian Spritz, Lemon, Rosemary, Soda Water

NoGroni - \$10

Lyre's Pink London, Lyre's Italian Orange,
Housemade Zero Proof Vermouth

Sparkling Amaretti Sour - \$10

Lyre's Amaretti, Grapefruit, Lemon,
Sprite, Soda Water

DESIGNER FEATURES

Disaronno Fizz - \$15

Disaronno, Lemon, Grapefruit, Prosecco

Sanguine Sour - \$15

Ardbeg 10yr, Angostura Aromatic Bitters, Blackberry Sour

Mezcal Cereza Old Fashioned - \$15

House Barrel Rested Cherry Infused Mezcal,
Organic Agave Nectar, House Bitters

Diplomatic Punch - \$14

Diplomatico Mantuano Rum, Woodford Reserve, Citrus,
Grains of Paradise, Black Cardamom

We Got the Beets - \$14

Monkey Shoulder, Beet Juice Cordial, Chai & Fig Sweet Vermouth,
Clarified Orange Juice

Kombucha Collins - \$14

Eagle Rare, Lemon & Lime Oleo Sugar Cubes,
Shanti Elixirs Kombucha

Summer Dreaming - \$17

Brugal 1888, Pineapple, Falernum, Ginger Beer

Smoked Maple Sour - \$14

Forty Creek Canadian Whiskey, Maple, Lemon,
Peychaud's, Bourbon Barrel Smoke

DESSERT

Chiquita Agridulce - \$15

The Real Mccoy 5yr Rum, Punt e Mes,
Benedictine, Pineapple Juice

Irish Coffee - \$13

Slane Irish Whiskey, Stout Infused Whipped Cream, Espresso

Espresso Martini - \$16

Broken Shed Vodka, Sous-Vide Coffee,
Carpano Antica, Grand Marnier

*Consuming raw egg whites may increase your chances of
contracting food-borne illness

DRINK. EAT. LISTEN.

GI A

REDS

	BTL	GLS	1/2 GLS	TASTE
California				
Montpellier Pinot Noir 2018 (California)	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon 2019 (California)	30	8.00	4.25	2.35
Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	48	12.50	6.50	3.50
Gundlach Bundschu Red Blend 2021 (Sonoma)	48	12.50	6.50	3.50

Oregon

Maison L'Envoyé Straight Shooter Pinot Noir 2018 (Willamette Valley)	48	12.50	6.50	3.50
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Washington

Mark Ryan Vincent Red Blend 2019 (Columbia Valley)	42	11.00	5.75	3.15
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France

Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	48	12.50	6.50	3.50
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Italy

Renzo Castella Langhe Nebbiolo 2019 (Piedmont)	54	14.00	7.25	4.25
Bitornino da Frascole Sangiovese 2019 (Tuscany)	38	10.00	5.25	2.85
"I Bruciati" Rosso Sangiovese 2021 (Tuscany)	48	12.50	6.50	3.50
Pala Cannonau 2021 (Sardinia)	44	11.50	6.00	3.25
L'Arco Rosso del Veronese 2017 (Veneto)	62	16.00	9.25	4.85

Spain

Avaniel Tempranillo 2020 (Ribera del Duero)	36	9.50	5.00	2.75
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WHITES

California

Moniker Chardonnay 2020 (Mendocino)	38	10.00	5.25	2.85
Weather Chardonnay 2020 (Sonoma Coast)	56	14.50	7.75	4.00
The Shepherd Sauvignon Blanc 2021 (Carneros)	42	11.00	5.75	3.25

Oregon

Chehalem, Inox Unoaked Chardonnay 2021 (Willamette Valley)	44	11.50	6.00	3.25
Jovino Pinot Gris 2018 (Willamette Valley)	32	8.50	4.55	2.50

France

Sick-Dreyer Gewurztraminer 2020 (Alsace)	54	14.00	7.25	4.25
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New Zealand

Koha Sauvignon Blanc 2021 (Marlborough)	40	10.50	5.50	3.05
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Italy

Petrucco White Blend 2019 (Friuli-Venezia Giulia)	54	14.00	7.25	4.25
Ugolino Vigneto Verdicchio 2020 (Marche)	44	11.50	6.00	3.25
Moser Muller Thurgau 2021 (Trentino Alto Adige)	48	12.50	6.50	3.50
Castellano Pinot Grigio 2021 (Veneto)	28	7.50	4.00	2.25

Germany

Villa Kabinett, Dry Riesling 2014 (Mosel)	30	8.00	4.25	2.35
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ROSÉ

France

VRAC N/V (Provence)		6.50		
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Austria

Höpler Pannonica 2021 (Burgenland)	30	8.00	4.00	2.75
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FEATURED SELECTIONS

California

	BTL	GLS
Honig Cabernet Sauvignon 2019 (Rutherford, Napa)	75	21
Hoopes Cabernet Sauvignon 2018 (Oakville, Napa)	90	25
Deovlet Pinot Noir 2018 (Santa Barbara)	75	21
Bien Nacido Pinot Noir 2016 (Santa Maria, Santa Barbara)	95	

Oregon

Penner-Ash Pinot Noir 2018 (Enola Hills)	80	22
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Washington

Col Solare Cabernet Sauvignon 2018 (Columbia Valley)	125	35
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Argentina

Pozos Cabernet Franc 2014 (Mendoza)	65	
Pozos Malbec 2014 (Mendoza)	65	

Italy

Tenuta i Fauri Montepulciano Riserva N/V (D'Abruzzo)	70	
Galina Barolo 2008 (Piedmont)	90	25
Paride Laretti Gattinara Riserva 2015 (Piedmont)	95	
Sant'Agnese Libatio Lunae Sangiovese 2008 (Tuscany)	65	19
Corte Alta Amarone 2017 (Veneto)	70	20
De Stefani Malanotte del Piave 2016 (Veneto)	85	24
De Stefani Stefen 1624 Colli di Conegliano 2016 (Veneto)	140	39

France

Pauillac de Lynch Bages 2017 (Bordeaux)	100	
Maison Joseph Drouhin, Cotes de Beaune 2019 (Burgundy)	85	

Sparkling and White

Ruinart Blanc de Blancs N/V (Reims, France) (1/2 btl)	60	
Stonestreet Vineyards Chardonnay Cuvee 2018 (Alexander Valley, California)	65	

DESSERT

	BTL	GLS
St. Vincent Sauternes (Bordeaux)		7.50
Sandeman 20 Year Port (Oporto, Portugal)		9.95

SPARKLING (Bottles Half-Off on Sundays)

	BTL	GLS
House Frizzante		6.00
Veuve Du Vernay Brut N/V (France)	30	7.50
Sick-Dreyer Crémant Extra Brut N/V (Alsace, France)	54	14
Domaine Boutet Saulnier Brut N/V (Vouvray, France)	44	
La Torretta Moscato Frizzante N/V (Veneto, Italy)	32	7.95
Terriero Prosecco N/V (Veneto, Italy)	34	8.25
Poema Rosé Cava N/V (Penedes, Spain)	32	7.95

MINERAL WATER

	BTL
San Pellegrino	4.50
Mondariz Mineral Sparkling Water 750ml	9.00

GIA

BEER OFFERINGS

Miller Lite (Milwaukee, WI)
Erdinger Hefeweizen (Germany)
Wicked Weed Appalachia Session IPA (Asheville, NC)
Green Man ESB (Asheville, NC)
Weihenstephaner Original Lager (Germany)
Corsendonk Agnus Tripel Oud-Turnhout (Belgium)
Guinness Irish Stout (Dublin) 16.9oz

NEAR BEER

Brewdog NannyState Pale Ale (Columbus, OH)
Einbecker Pilsner (Einbeck, Germany)
Shanti Elixir Blueberry Basil Kombucha (Asheville, NC)

ASK ABOUT OUR ROTATING TAP

COFFEE

BTL Available in Regular or Decaf
3.5
5 Espresso 3.75
4.5 Double Espresso 6
5 Americano 3.75
5 Cafe Latte 4.50
10 Cappuccino 4.50

FRENCH PRESS

BTL Personal (2 Cups) 4
4 Shared (4 Cups) 7.50

MERCHANDISE

Leather Coasters designed by Clayton and Crume are for sale individually at \$15.
Any missing merchandise after your experience are subject to a \$15 surcharge

TEAS

BLACK

HIGH CAFFEINE

Earl Grey 4
English Breakfast 4

GREEN

MEDIUM CAFFEINE

Jasmine Green 4

WHITE

LOW CAFFEINE

Orange Spice 4

ROOIBOS

CAFFEINE FREE

Chai 4

HERBAL

CAFFEINE FREE

Moroccan Mint 4
Chamomile Lemon 4

UPCOMING EVENTS

Brunch Every Sunday 11am-2pm

Lunch Every Wednesday - Saturday 11:30am-2:00pm

Casa
by **GIA**

Contactless ordering of meals, cocktail kits, wines, cocktail mixers, and experiences. CASAbyGIA.com

LOOKING TO PLAN A PRIVATE EVENT?

Whether in our restaurant, your home or an off-site location, we have you covered. Gia has lots of options for hosting your next party including but not limited to:

WEDDINGS • BRIDAL SHOWERS • REHEARSAL DINNERS • GRADUATIONS • BIRTHDAY PARTIES • PRIVATE COCKTAIL CLASSES
WHISKEY AND SPIRIT TASTINGS • HOLIDAY PARTY BUY-OUTS • IN-HOME CHEF AND MIXOLOGIST DINING EXPERIENCE

FOR MORE INFORMATION, E-MAIL US AT: INFO@DRINKEATLISTEN.COM

THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS
(WINSTON-SALEM, NC)

DERBER GREENS
(GREENSBORO, NC)

HARMONY RIDGE FARMS
(TOBACCOVILLE, NC)

SPRINKLES GOURMET MUSHROOMS
(HIGH POINT, NC)

DRINK. EAT. LISTEN.

G I A

CHARCUTERIE

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

Angostura Bar Nuts 5

Meat Board 21

Prosciutto (Pork, Italy)

Speck (Pork, Italy)

Capicola (Pork, Italy)

Cheese Board 21

Sage Derby (Cow, England)

Triple Crème Brie (Cow, France)

Beer Washed Griffon (Cow, Georgia)

Combo Board 42

SCHIACCIATE

(Sicilian Flatbread) Cauliflower Crust for \$4.00 extra

Margherita 14

Tomatoes, Fresh Mozzarella, Basil

Spinach and Goat Cheese 14

Marinara

Spicy Sausage and Yellow Pepper 14

Marinara, Mozzarella

Aged Pepperoni 14

Marinara, Mozzarella

Prosciutto and Arugula 14

Marinara, Mozzarella

DESSERTS

Ginger Snap Ice Cream Sandwich 9

Chocolate Ice Cream, Cherry Compote

Limoncello Cake 9

Berry Sauce, Candied Lemon

Tiramisu 9

Chocolate Sauce, Sabayon

Tahini Chocolate Bar (DF, GF) 9

Coconut Whip

SHARED PLATES

Seasonal Salad (GF) 9

White Bean, Mixed Greens, Goat Cheese, Cranberry
and Sumac Dressing

Brussels Caesar Salad* 9

Shaved Brussels Sprouts, Croutons, Parmesan

Garlic Oregano Frites* (DF, GF) 10

Truffle Aioli

Mushroom Plate (DF, GF) 16

White Bean Puree, Roasted Radicchio, Mushrooms,
Port Wine Reduction, Pistachio Oil

Artichokes* 10

Herb Aioli

White Bean Crostini 12

White Bean Purée, Pesto, Sun Dried Tomato

Cauliflower (DF, GF) 10

Romesco, Toasted Pumpkin Seeds

Butternut Squash Tortellini 13

Hazelnuts, Parmesan, Sage

Arancini 15

Marinara, Prosciutto

Octopus* (GF) 18

Piccata, Crispy Capers, Preserved Lemon

PLATES

Cinnamon and Clove Crusted Salmon* (6oz) (DF, GF) 24

Root Vegetable Salad

Stuffed Chicken* (GF) 24

Prosciutto, Spinach, Parmesan, Cucumber, Shallot and Arugula
Salad

Pistachio Crusted Trout (GF) 25

Butternut Squash Au Gratin, Caramelized Onion Cream Sauce,
Pickled Radish

Duck* (8oz) 35

Thyme, Pappardelle, Mushroom Ragù

Filet* (6oz) 36

Sweet Corn Pancake, Pesto Butter, Chili Lime Garlic Chip

Lamb Osso Bucco* (GF) 45

Creamy Polenta, Mushrooms, Gremolata

Ribeye* (16oz) (DF, GF) 46

Shiitake Demi Glacé, Carrots, Turnips, Smoked Porcini Salt

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