

## ALL TIME MARKET MENU

SURVIVAL KIT - FOOD ONLY \$250

SURVIVAL KIT - FOOD + BEVERAGE \$500

MARKET PRODUCE BOX \$55

ANTIPASTI PLATE \$23

10OZ STEAKS \$20.50

SALMON 7OZ \$14.50

PASTUREBIRD WHOLE CHICKEN \$25

FARMERS MARKET BEANS \$10

DRY PASTA \$11

DOZ EGGS \$8

1/2 DOZ EGGS \$4.50

BUTTER (1LB) \$8

CLOVER ORGANIC WHOLE MILK \$8

ELMHURST OAT MILK \$7

CLOVER ORGANIC HALF N HALF \$9.50

CHOCOLATE CHIP COOKIE DOUGH \$20

HOT SAUCE \$7.50

BIO SAPORI ORGANIC EXTRA VIRGIN OLIVE OIL \$35

PAOLO BEA OLIVE OIL \$58.50

VALENTINI OLIVE OIL \$68.50

LEMONY SALAD DRESSING \$18.50

RED WINE VINAIGRETTE DRESSING \$18.50

CAESAR DRESSING \$18.50

ADVENTURE BREAD 1/4 LOAF AND 1/2 LOAF \$15.50/\$25.50

BUB + GRANDMAS COUNTRY BREAD \$10.50

BUB + GRANDMAS SPELT POLENTA LOAF \$10.50

49TH PARALLEL SINGLE ORIGIN COFFEE BEANS \$20

49TH PARALLEL ESPRESSO BEANS \$20

## ALL TIME WINE MENU | by the bottle

### SKIN CONTACT

**KABAJ AMPHORA 2007 \$80**

Goriska Brda, Slovenia. Blend: Rebula, Malvazija, Zeleni Sauvignon.

Super concentrated, amber, musky, textured!

**LITEN BUFFEL PINOT NOIR PERFETTO 2017 \$80**

Vineyard Niagara Escarpment

unfiltered, zero sulfur, dark amber but with zest and freshness!

### RED

**JEAN-LOUIS DUTRAIVE DOMAINE DE LA GRAND'COUR 2018 \$80**

Brouilly Cuvee Vieilles Vignes. Beaujolais, FR. Gamay

earthy but not heavy, red fruit, juicy, pretty and wild

**DANILO THOMAIN ENFER D'ARVIER 2018 \$80**

Vallee D'Aosta. 90% Petit Rouge, 10% Pinot/Gamay/Gamaret

tiny production, wild and red and brambly, forest fruits, from a special grower in a really special place! Delicious.

**BRENDAN TRACEY PINEAU D'AUNIS 2017 \$80**

Light, earthy, a little funky but ruby red and qwenchy! Tiny production.

**JEAN-LOUIS DUTRAIVE DOMAINE DE LA GRAND'COUR FLEURIE 2018 \$80**

"Los Clos" Cuvee Vieilles Vignes. Beaujolais, FR

**RUTH LEWANDOSKI "FEINTS" \$80**

Fox Hill, CA. Blend: Dolcetto, Barbera, Nebbiolo, Arneis

Super juicy, lighter red, delicious chilled, small production, hard to find, special and fresh!

**RAPHAEL FUMEY ET ADELIN CHATELAIN "LE BASTARD TROUSSEAU" \$80**

100% Trousseau. Arbois, FR

absolutely delicious and full of red fruit, earth, and that Jura something. First vintage in US!

## WHITE

**BRENDAN STATER-WEST SAUMUR BLANC 2018 \$70**

Loire Valley, FR, Saumur. Chenin Blanc

Electric, citrus, balanced, bright and beautiful.

**DOMAINE PIERRE MOREY “BOURGOGNE ALIGOTE” 2017 \$60**

clean and minerally, yellow fruit and salt. Burgundy’s other white grape

**VIGNOBLES PUEYO LA FLEUR GARDEROSE BLANC 2017 \$60**

Bordeaux, FR. Sauvignon Blanc

super elegant, salty, texture, delicate skin contact but really more like a white

**EMMANUELLE MELLOTT POUILLY-FUME**

“DANS LE MIROIR” 2017 \$60

Sauvignon Blanc. super dry, clean, salty beauty

**DOMAINE DE LA RENARDIERE ARBOIS-PUPILLIN “JURASSIQUE” \$70**

Jura, FR. Chardonnay. absolutely stunning: a clean Jura white with finesse and texture;

waxy, nutty bright delicious

## BUBBLES

**JUDITH BECK PET-NAT BAMBULE! \$70**

Burgenland, Austria. Muskat Ottonel, Neuburger

zesty and I think the kids are calling it natty and fun! Clean.

## ROSE

**PETTINELLA TAUMA ROSATO \$70**

Abruzzo, ITA, Montepulciano d’Abruzzo

super rare, tiny production, deeper red rose with savory and dry texture and earth. Delicious.