

Cider

Dry	ASHMEAD'S KERNEL/REINETTE MUSQUEE Black Diamond	23	GOLDEN RUSSETT/PORTERS PERFECTION Black Diamond	23
	<i>Delicate tannins and bright acidity under notes of apricot, nutmeg and cloves.</i>		<i>Ripe melon on the nose, honey and earthy spice, rich dark honey, lingering woody tannins.</i>	
	QUEEN'S REPPIN • Black Duck	24	PERRY • Black Duck PEAR	25
	<i>Funky and acidic with a slightly sweet ending.</i>		<i>Medium acidity, soft tannins, honey, tropical fruit with a touch of savory elements.</i> 	
	KINGSTON BLACK • Eve's Cidery	24	DARLING CREEK • Eve's Cidery	24
	<i>Rich, texture, and dry. Wild strawberries, anise, sandstone.</i>		<i>Tart cherry, espresso, shearing. Tons of acidity and tannin. Goes well with our spicy chicken!</i>	
GREENMAN #1 • FLCH	22	CLOUDSPLITTER • Redbryd	25	
<i>Pet-Nat—natural bubble! Earthy flavors.</i>		<i>Apricot, raspberry, leather, smokey bittersweet apples.</i>		
STARBLOSSOM • Redbryd	22	CRABSECKEL • South Hill Cider PEAR+APPLE	24	
<i>Bittersweet apple, beeswax, tangerine, cinnamon and orange peel.</i>		<i>Green apple tart with flavors of starfruit and Meyer lemon. More of a Spanish style Sidra.</i>		
KEEVED • South Hill Cider	24			
<i>Caramel, overripe papaya, very ripe apples, hummus, dried mangoes, tangerine. Goes well with spicy chicken!</i>				
Off-Dry	PIONEER PIPPIN • FLCH	23		
<i>Champagne method—bubbly! High acid. Candied lemon peel, wet metal, cranberry notes.</i>				
Semi-Dry	HALF WILD • Wayside Cider	23		
<i>Champagne method—bubbly! Chutney and creme brulee.</i>				

