

**BATTERY  PARK**

**BOOK EXCHANGE**

**&**

**CHAMPAGNE BAR**

*Used Bookstore*

*Champagne / Wine Bar*

*Bottled Beer*

*Espresso*

*Lite Bites*

*Dog Friendly*

# Champagne

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*"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it-unless I'm thirsty ... " -Madame Jacques Bollinger*

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J.M. Tissier, Brut Rosé, Epernay	— 19/99
Billecart-Salmon, Brut Rosé, Ay	— 27 / 140
Veuve Clicquot, Brut Rosé, Reims	— 125
Hiedsieck & Co. Monopole, Reims	— 19/99
Laurent-Perrier, Marne	— 14/75
Roederer, Reims	— 21 / 110
Taittinger, Reims	— 19/99
Veuve Cliquot, Reims	— 22/ 115
Bollinger, Ay	— 140
Dom Perignon, '09, Epernay	— 280
Cristal '07, Reims	— 299

## Other Formats

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POP! by Pommery [Split 187 ml]	— 21
Billecart-Salmon, Brut Rose [Half Bottle 375 ml]	— 75
Laurent-Perrier [Half Bottle 375 ml]	— 38
Roederer [Half Bottle 375 ml]	— 59
Veuve Clicquot [Half Bottle 375 ml]	— 59
Bollinger [Half Bottle 375 ml]	— 75
Roederer, Magnum [2 Bottles]	— 175

## Champagne Flights

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*Please, Please, allow our experienced staff guide you on your way through Champagne with tastes from our selections. Please select from the tiers below:*

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Le Grand Tier	— 38
Billecart-Salmon Rose, Louis Roederer, and Veuve Clicquot ...	
La Premier Tier	— 27
J.M. Tissier, Rose, Hiedsieck & Co. Monopole, Taittinger ...	

*"Remember gentleman, it's not just France we are fighting for, it's Champagne!"  
-Sir Winston Churchill*

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# Sparkling Wine

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Perdrier, Brut Rose, Cotes d'Or, FR	— 9 / 28
Luna Argenta, Prosecco, IT	— 9 / 32
Becco Rosso, Lambrusco, IT	— 11 / 39
Castillo Perelada, Brut, Cava, SP	— 8 / 28
Chandon, Brut Rose, Napa Valley, CA	— 13 / 46
Scharffenberger, Mendocino, CA	— 13 / 46
Gruet, Demi-Sec, NM	— 12 / 42
Biltmore Estate, Brut, Asheville, NC	— 13 / 46
Domaine Vigneau - Chevreau, Vouvray, Demi Sec, Loire, FR	— 46
Raumland, "Cuvee Katharina", GR, '09	— 55
Argyle, Brut, Willamette Valley, OR, '13	— 35
Argyle, Brut Rose, Willamette Valley, OR, '12	— 59
Argyle, Extended Tirage, Willamette Valley, OR, '05	— 99
Schramsberg, Blanc de Blanc, Northcoast, CA, '14	— 72

# Sparkling [Wine] Cocktails

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## The Great Gatsby

This is an elegant take on the classic champagne cocktail that will relieve from temptation in this southern cesspool of sin.

— 9

~ sugar cube, orange bitters, orange twist ~

## The Secret Garden

Elderflower and hibiscus plucked from the grounds of Misselthwaite Manor assist in the creation of this refreshing, floral cocktail.

— 9

~ elderflower and hibiscus syrup, candied hibiscus bloom ~

## Death in the Afternoon

This is a take on Hemingway's favorite: absinthe and champagne. Take a seat out on the patio and picture yourself sitting at Les Deux Magots in Paris.

— 9

~ anise extract, star anise ~

Canella, Bellini, Italy	— 9 / 32
Canella, Blood Orange Mimosa, Italy	— 9 / 32
Champagne Cocktail [Sugar Cube & Aromatic Bitters]	— 9
Fresh Squeezed Mimosa	— 8
Kir Imperial [Sparkling Wine & Framboise]	— 9

## Rosé

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Elk Cove, Pinot Noir, Willamette Valley, OR, '17	— 12 / 42
Bellula, Syrah, Grenache, FR '17	— 9 / 32
Notorious Pink, Grenache, Languedoc, FR '16	— 9 / 32
Latue, Tempranillo, La Mancha, SP '17	— 8 / 28
Crios, Malbec, Mendoza, AR, '16	— 9 / 32

## White

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Shelton, Chardonnay, Yadkin Valley, NC '16	— 8 / 28
Dreyer, Chardonnay, Sonoma, CA	— 10 / 35
Truchard, Chardonnay, Napa Valley, CA '15	— 16 / 56
Joseph Drouhin, Macon-Villages, Burgundy, FR '16	— 11 / 39
Joseph Drouhin, Mersault, Burgundy, FR '14	— 18 / 63
Trione, Sauvignon Blanc, Sonoma, CA '14	— 11 / 39
Sautereau, Sancerre, Loire Valley, FR '16	— 14 / 49
Arona, Sauvignon Blanc, Marlborough, NZ '16	— 9 / 32
Foris, Pinot Gris, Rogue Valley, OR '16	— 10 / 35
Foris, Gewurtztraminer, Rogue Valley, OR '16	— 9 / 32
La Berriere, Muscadet, Loire Valley, FR '16	— 9 / 32
P.J. Valckenberg, Madonna, Riesling, Rheinhessen, DE '16	— 8 / 28
Dopff & Irion, Riesling, Alsace, FR '16	— 11 / 39
Dopff & Irion, Pinot Blanc, Alsace, FR '16	— 11 / 39
Paul Mas Estate, Marsanne, Pay d'Oc, FR '15	— 10 / 35
Maison Nicolas Perrin, Viognier, Rhone Valley, FR '15	— 10 / 35
Vignale, Pinot Grigio, Veneto, IT '16	— 8 / 28
Casalfarneto, Verdicchio, Marche, IT '15	— 9 / 32
Wimmer, Gruner Veltliner, Niederosterreich, AT '16	— 8 / 32
Vinhas Altas, Vihno Verde, PT '16	— 7 / 25
Licia, Albarino, Rias Baixas, SP '16	— 10 / 35
Finca el Origen, Torrentes, la Salta, AR '15	— 9 / 32
St Supery 'Virtu' White Blend, Napa, CA	— 8 / 28
Conundrum, White Blend, Napa Valley, CA '15	— 12 / 42
Chateau Pal Mas, White Blend, Languedoc, FR '13	— 15 / 53

# Red

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Domaine Michel Magnien, Pinot Noir, Burgundy, FR '15	— 23 / 79
Mira, Pinot Noir, Napa Valley, CA '13	— 15 / 53
Gundlach Bundschu, Pinot Noir, Sonoma, CA '15	— 16 / 55
Schug, Pinot Noir, Sonoma Coast, CA '15	— 14 / 49
Toschi, Pinot Noir, Madera, CA '15	— 8 / 28
Foris, Pinot Noir, Rogue Valley, OR '15	— 13 / 46
Ken Wright, Pinot Noir, Freedom Hill, Willamette Valley, OR '12	— 89
Ken Wright, Pinot Noir, Savoya, Willamette Valley, OR '11	— 89
Ken Wright, Pinot Noir, Shea, Willamette Valley, OR '11	— 89
Patricia Greene, Reserve, Pinot Noir, Dundee Hills, OR '16	— 17 / 60
Roco, Clawson Creek, Pinot Noir, Willamette Valley, OR '11	— 79
Sokol Blosser, Pinot Noir, Dundee Hills, OR '13	— 17 / 58
Shelton, Merlot, Yadkin Valley, NC '14	— 9 / 32
Gen 5, Merlot, Lodi, CA '15	— 8 / 28
Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA '14	— 24 / 85
Grayson, Cabernet Sauvignon, Walnut Creek, CA '16	— 8 / 28
Gunsight Rock, Cabernet Sauvignon, Paso Robles, CA '15	— 10 / 36
James Creek, Cabernet Sauvignon, Napa Valley, CA '12	— 15 / 53
Tamarack Cellars, Cabernet Franc, Walla Walla, WA '14	— 15 / 56
Stonecap, Syrah, Columbia Valley, WA '15	— 8 / 28
Dusted Valley, Boomtown, Syrah, Columbia Valley, WA '12	— 9 / 32
Tower 15, Petite Syrah, Pas Robles, CA '12	— 10 / 36
Brochelle, Zinfandel, Paso Robles, CA '15	— 18 / 63
Silver Peak, Zinfandel, Sonoma County, CA '13	— 9 / 32
Gundlach Bundschu, Mountain Cuvee, Red Blend, Sonoma, CA '14	— 12 / 42
Piccolo, Red Blend, Napa Valley, CA '12	— 15 / 56
Rock Well, Rock Hound Red Blend, Alameda, CA '14	— 9 / 32
Kuleto, Native Son, Red Blend, Napa Valley, CA '14	— 14 / 49
Miner, The Oracle, Bordeaux Blend, Napa Valley, CA '13	— 36 / 126
Tess, Red Blend, Napa Valley, CA NV	— 9 / 32
Charles & Charles, Red Blend, Columbia Valley, WA '15	— 9 / 32

## Red (continued)

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Chateau Saintongey, Bordeaux, FR '15	— 10 / 35
Domaine de Vieux Lazaret, Chateauneuf-du-Pape, FR '13	— 20 / 69
Les Vignerons, Cotes du Rhone, FR '14	— 8 / 28
Les Altes, Garnacha, Calatayud, SP '15	— 8 / 28
Vega Sindoa, Tempranillo, Valdeftnjas, SP '15	— 8 / 28
Wrongo Dongo, Monastrell, Jumilla, SP '14	— 9 / 32
Ca' Del Sarto, Ardente, Super Tuscan, Toscano, IT '15	— 9 / 32
Sono Montenidoli, Chianti Colli Senesi, Toscano, IT '14	— 13 / 46
Luigi Righetti, Campolieti, Valpolicella Ripasso, IT '13	— 14 / 49
Decero, Malbec, Mendoza, AR '14	— 9 / 32
Piping Shrike, Shiraz, Bamssa Valley, AU '14	— 9 / 32
Jam Jar, Sweet Shiraz, Western Cape, SA '16	— 8 / 28

## Desert Wine

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Gemma Di Luna, Moscato, Bardolino, Italy [White Frizzante]	— 9 / 28
Crema Fina [Dairy, Hazelnut, Wine]	— 10 / 35

## Beer / Cider

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Choose from 1 of our 4 local craft selections ...	— 4.25
Miller High Life [The Champagne of Bottled Beer]	— 3
Red Velvet [Porter, Framboise]	— 6
Bold Rock, Hard Cider, Mills River, NC [Carolina Apple]	— 5
Non-Alcoholic Bottled Beer	— 4

# Cultural Platters

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*Plentiful platters to share with items selected to perfectly complement each other.  
Pair perfectly with wines or champagnes from the same regions.  
Your server is happy to guide you to the right pairing.*

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*All Platters Are Served With Warm Baguette From City Bakery*

*Gluten Free Crackers Are Available*

## FRENCH PLATTER

French Pâté with truffle, Brie, Cornichons, Dijon Mustard, Fresh Fruit  
- 22 -

## ITALIAN PLATTER

Cured Italian smoked pork, thinly sliced, Cambozola (triple cream cheese with Italian gorgonzola),  
Mixed Olives, Extra Virgin Olive Oil, Dried Figs  
- 22 -

## SPANISH PLATTER

Spanish Iberico (salami style), Manchego Cheese, Mixed Olives, Quince paste, Marcona Almonds  
- 22 -

## VEGETARIAN MEDITERRANEAN PLATTER

Local Hummus, Fire Roasted Peppers, Mixed Nuts, Choice of Cheese  
- 20 -

## PUB PLATTER

Sliced Summer Sausage, Lusty Monk Mustard, Cotswold Cheese (Double Gloucester with chives),  
Mixed Nuts  
- 20 -

## WESTERN NC PLATTER

Sunburst Farms Smoked Trout Dip, Sunburst Farms Pimento Cheese Spread,  
Asheville Gourmet Chip Company's Potato Chips  
\*Served with Mini Toasts or Gluten Free Crackers  
- 20 -

# Cheese Boards / Sandwiches

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*Our cheese boards are everything with a glass of wine or champagne!*

*All are served with olive medley and choice of sliced toasted baguette or gluten free crackers*

## Single Cheese Board

a selection of ONE cheese

- 9 -

## Classic Cheese Board

a selection of TWO cheeses

-16-

## Deluxe Cheese Boards

a selection of THREE cheeses

- 23 -

**Goat Gouda** - semi firm and mild

**Cotswold** - Double Gloucester with chives

**Manchego** - Spanish cheese, firm and buttery

**Havarti** - Semi soft Danish which is pleasing to most palates

**Cambozola** - brie style creamy French with Italian gorgonzola

## Ploughman's Special

Havarti Cheese with baguette and fresh fruit

- 12 -

## *In Addition...*

Baguette and Extra Virgin Olive Oil — 5

Fig Jam — 1.50

Lusty Monk Mustard — 1

Mixed Nuts — 2.50

Olive Bowl — 2

Summer Sausage with Mustard — 6

Parmesan and Asiago Cheese Crisps — 4

Local Gourmet Potato Chips (Pisgah herb or white truffle) — 5

## SANDWICHES — 9

Our delicious sandwiches are on locally baked croissants and served with local gourmet chips and fresh fruit. Any sandwich may also be served as a bowl with sides and crackers or baguette for spreading.

## Tuna Salad

Chunky Gouda Pimento Cheese from Sunburst Trout

Baked Brie with Ham and Fig Jam



# Desserts

*All of our desserts and pastries are sourced locally.*

*Please note that availability and flavors vary!*

Biscotti	— 2
Scone	— 3
Muffin	— 2.75
Croissant	— 3
Almond Croissant	— 4
Chocolate Croissant	— 4
Cookie	— 2
Cinnamon Roll	— 5
Chocolate Peanut Butter Sandwich	— 4
Macaroon	— 4
Brownie	— 3
Cheesecake	— 6
Cake	— 6
GF Blondie	— 3
GF Brownie	— 3
GF Cookie	— 2.50
GF Lemon Bar	— 3

# Espresso Bar

Open 11am - 7pm

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Brewed Coffee - Locally Roasted PennyCup	12 oz — 3.00
	16 oz — 3.25
French Press - 12 oz / 32 oz	12 oz — 3.25
	32 oz — 8
Cafe au lait	— 3.75
Espresso	— 3.50
Americano	— 3.50
Macchiato	— 3.75
Cappuccino	— 4
Cortado	— 4
Latte	— 4.50
Mocha [Dark or White Chocolate]	— 4.75
Hot Tea [Two Leaves and a Bud]	— 3
Chai Tea Latte	— 4
Hot Chocolate	— 3.50
Unsweet Iced Tea	— 2.50
Iced Tea Cooler [Unsweet Iced Tea & Flavor]	— 3.50
San Pellegrino [Traditional, Limonata]	— 2.50
Bottled Water	— 1.25
Coke, Diet Coke, Sprite	— 2.50
Italian Soda [Carbonated Water & Flavor]	— 3
Orange Juice	— 3

## Add ...

Almond Milk, Soy Milk, Breve	— 0.50
Espresso Shot	— 0.75
Syrup	— 0.50

## Flavors ...

Vanilla, Caramel, Hazelnut, Raspberry, Strawberry, Cherry, Peach, Mango,  
Coconut, Creme de Mint