



## *-Happy Hour Menu-*

AVAILABLE WEEKDAYS FROM 4 - 6 PM

### *Small Plates 6.*

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES (G)

SANDY RIDGE FARM DEVEILED EGGS  
Cage Free Eggs, Caviar, Chives

KENNETT SQUARE MUSHROOM SOUP  
Snipped Chives, Truffle Crème Fraîche (D,G)

BUTTERNUT SQUASH BISQUE  
Green Apple Slaw, Pecans (D,N)

BRUSSELS SPROUTS  
Maple Syrup, Bacon, Sea Salt (G)

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### *Medium Plates 9.*

CAESAR SALAD  
Romaine, Red Endive, Sourdough Crouton, Caesar Dressing (D,G)

6 EAST COAST OYSTERS ON THE HALF SHELL  
Cocktail Sauce, Champagne Mignonette, Lemon (S)

ROASTED GARLIC HUMMUS  
Kalamata Olive Relish, Olive Oil, Grilled Pita, Lavash Chips (G)

BUFFALO CAULIFLOWER  
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Celery (D,G)

WHIPPED FETA  
Shallot & Garlic Confit, Olives, Pine Nuts, Grilled Sourdough (D,G,N)

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### *Large Plates 12.*

LOCAL ARTISAN CHEESE PLATE  
Seasonal Jam & Accompaniments (D,G,N)

YELLOWFIN TUNA TARTAR\*  
Avocado, Sriracha, True Leaf Micro Cilantro, Sesame Soy Emulsion (G)

VEGAN CHEESEBURGER  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun (G) 24

WHITE DOG 'DOUBLE CHEDDAR' BURGER\*  
Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche (D,G)

ALLERGY KEY: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

### *Wine Glass 7.*

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

MELANGE

CABERNET SAUVIGNON

PINOT NOIR

### *Cocktails 8.*

PEAR PRESSURE  
Absolut Pear, St Germaine Elderflower, Pear,  
Lemon, Honey

WINTER CRANBERRY SANGRIA  
White Wine, Gin, Cranberry, Citrus

SPICY POM MARGARITA  
Chile Infused El Jimador, PAMA liqueur,  
Pom Juice, Lime, Agave

DIRTY DOG  
Vodka, EPIC Spicy Green Bean Pickling Brine,  
Spicy Pickled Green Beans

RED OR WHITE SANGRIA

### *Draft Beer 6.*

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash