



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, Topped with Caviar & Chives

6 EAST COAST OYSTERS ON THE HALF SHELL

Champagne- Black Pepper Mignonette (S)

Medium Plates 9.

ARUGULA & BEET SALAD

Shellbark Goat Cheese, Crispy Polenta Croutons,
Herb Creme Fraiche (D)

ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G)

KUNG PAO CAULIFLOWER

Cucumber, Scallions, Chilis, Crushed Peanuts, Soy-Ginger Glaze (N)

ROASTED GARLIC HUMMUS

Epic! Pickles Giardiniera, Grilled Pita & Lavash (G)

Large Plates 12.

LOCAL ARTISAN CHEESE PLATE

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N)

WHIPPED FETA

Blistered Shishito Peppers & Tomatoes,
Olives, Mixed Herbs, Lemon Olive Oil, Grilled Pita, Toasted Lavash (D,G)

YELLOWFIN TUNA TARTAR*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G)

GREEN MEADOW FARM

DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Bun (D,G)

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

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

REISLING

CABERNET SAUVIGNON

PINOT NOIR

1/2 Priced Wine Bottles

STANDFORD BRUT 22

OAK VINEYARDS CHARDONNAY 20

CANYON ROAD PINOT GRIGIO 20

WASHINGTON HILLS REISLING 20

DONA SOL CABERNET 20

CYCLES GLADIATOR PINOT NOIR 22

Draft Beer 6.

Cocktails 8.

BENJITO

Bacardi Lime Rum, Cucumber Juice,
Lime, Mint

HONEY MULE

Vodka, Ginger, Honey, Lime, Ginger Beer

SPICY STRAWBERRY MARGARITA

Chile Infused Hornitos Blanco Tequila,
Strawberry, Lime, Agave

DIRTY DOG

Faber Vodka,
EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans

RED OR WHITE SANGRIA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness