



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)

CAESAR SALAD

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

GLAZED PORK BAO BUNS

Braised Pork Belly, Pickled Vegetables, Steamed Buns 2pc (D,G)

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)

GOAT CHEESE WHIPPED RICOTTA

Balsamic Macerated Local Strawberries, Hazelnut Crumble,
Basil, Toasted Sourdough (D,G,N)

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

RIESLING

CABERNET SAUVIGNON

PINOT NOIR

Wine Bottles

STANDFORD BRUT 35

ALBERTINI CHARDONNAY 30

CANYON ROAD PINOT GRIGIO 35

RYAN PATRICK RIESLING 35

ALBERTINI CABERNET 30

CYCLES GLADIATOR PINOT NOIR 35

Draft Beer 6.

Cocktails 8.

BOURB-ING FOR APPLES

Maker's Mark, Apple Cider, Lemon,
Chai

HONEY MULE

Vodka, Ginger, Honey, Lime, Ginger Beer

SPICY APPLE CIDER MARGARITA

Chile Infused Hornitos Blanco Tequila,
Apple Cider, Lime, Maple

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

8.24.2022