



-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, Chive

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

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

Medium Plates 9.

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

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

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

ROASTED GARLIC HUMMUS
Pickled Vegetables, Olive Oil, Grilled Pita, Lavash Chips (G)

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

Large Plates 12.

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

MUSSELS MARINARA
Pepperoncini, Capers, Spicy Tomato Broth, Toasted Sourdough (G,S)

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

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

WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Bacon Mayo, Bibb Lettuce, 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

ROSEMARY'S POM-ERANIAN
Gin, Pama Liqueur, Lime, Rosemary, Cranberry

SPICY APPLE CIDER MARGARITA
Chile El Jimador Tequila, Apple Cider, Chai,
Lime, Maple

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