



Happy Hour



AVAILABLE WEEKDAYS FROM 4 to 6 PM

Small Plates \$6

- FRIED EP!C PICKLES (G)
- TRUFFLE PARMESAN FRIES (D,G)
- PARSNIP & APPLE SOUP
Fennel Relish, Rye Crumble (D,G)
- SMOKEY MAC N CHEESE
Cavatappi Pasta, Smoked Gouda,
Brown Butter Bread Crumbs (D,G)

Medium Plates \$9

- SANDY RIDGE FARM DEVEILED EGGS
- BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D)
- ROASTED RED PEPPER SPREAD
Preserved Baby Cucumbers, Olive Oil, Aleppo Pepper,
Pomegranate Seed, Toasted Walnut, Pita, Flatbread (G,N)
- CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G)

Large Plates \$12

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrement (D,G,N)
- 6 EAST COAST OYSTERS ON THE HALF SHELL*
Served with Champagne Mignonette (S)
- YELLOWFIN TUNA TARTARE*
Avocado, Sesame Soy Emulsion, Blue Moon Acres Micro Cilantro (G)
- GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche (D,G)

Wine Glass \$7

- SPARKLING WINE
- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR

Select Drafts \$6

Cocktails \$8

- LUCKY LADY
Absolut Citrus Vodka,
Strawberry, Honey
- BENJITO
Bacardi Lime, Cucumber,
Lime, Mint, Agave
- SPICY STRAWBERRY
MARGARITA
Chile El Jimador Tequila,
Strawberry, Lime, Agave
- DIRTY DOG
Faber Vodka,
EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans
- RED SANGRIA
- WHITE SANGRIA

ALLERGY KEY: D DAIRY, G GLUTEN, N NUTS, S SHELLFISH

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash