



*- Happy Hour Menu -*

AVAILABLE WEEKDAYS FROM 4 - 6 PM

*Small Plates 6.*

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES (G)

GRILLED ASPARAGUS  
Whipped Feta, Crispy Shallots (D)

SPRING POTATO SOUP  
Smoked Bacon, Pa Noble Cheddar, Spring Onions (D)

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

*Medium Plates 9.*

ARUGULA & BEET SALAD  
Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Crème Fraîche (D)

BABY ROMAINE SALAD  
Romaine, Red Endive, Crouton, Parmesan Crisp,  
Lemon Anchovy Dressing (D,G)

SANDY RIDGE FARM DEVEILED EGGS  
Cage-Free, Chef's Assortment of Seasonal Fillings (D)

WILD SPINACH &  
ARTICHOKE CROQUETTES  
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G))

*Large Plates 12.*

OYSTERS ON THE HALF\*  
Cocktail Sauce, Shallot Mignonette, Lemon (S)

VEGAN CHEESE BURGER  
Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak  
Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun (G)

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

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

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

*Wine Glass 7.*

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

CABERNET

PINOT NOIR

*Half- Priced*

*Wine Bottles*

STANDFORD BRUT 22

ALBERTONI CHARDONNAY 20

CANYON ROAD PINOT GRIGIO 20

ALBERTONI CABERNET 20

OAK GROVE PINOT NOIR 22

*Draft Beer 6.*

*Cocktails 8.*

PEAR PRESSURE  
Citrus Vodka, Pear, Lemon

CINNAMULE  
Vodka, Ginger, Pear, Honey, Lemon,  
Ginger Beer

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

SPICY APPLE CIDER MARGARITA  
Chile Buen Amigo Tequila, Apple Cider, Lime, Chai

RED OR WHITE SANGRIA

\*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

3.21.24