



-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, Caviar, Chives

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

FRENCH ONION SOUP
Sourdough, Swiss & Provolone (D,G)

POMMES PUREE
Chives, Chicken Jus (D)

Medium Plates 9.

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

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

BEEF N' CHEDDAR FRIES
Pot Roast, Smoked Cheddar, Spring Onion, Fried Egg (D,G)

WILD MUSHROOM LYONNAISE
Smoked Bacon, Fingerling Potatoes, Shallot, Frisse, Sourdough, Mustard Dressing, Soft Cooked Egg (D,G)

WHIPPED FETA
Fifer Orchard Strawberries, Balsamic, Spring Onions, Sourdough (D,G)

Large Plates 12.

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

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

VEGAN CHEESEBURGER
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun (G)

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

LUCKY LADY MARTINI
Citrus Vodka, Strawberry, Fresh Lemon Juice,
Honey, Mint

SPICY STRAWBERRY MARGARITA
House infused Jalapeno Tequila,
Strawberry, Lime Juice, Agave

DAISY MAE
Boardroom Rum, House made Lavendar Syrup,
Lemon

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*