

Happy Hour Menu

MONDAY - FRIDAY 4-7PM

OYSTERS 6 FOR \$6 *

East Coast served with
Champagne Mignonette

\$5 Snacks

DEVILED EGGS
TATER TOTS
FRIED PICKLES
TRUFFLE FRIES
SLIDER OF THE DAY
FRIED GREEN TOMATOES
MAC & CHEESE
CHORIZO NACHOS

\$10 Plates

TUNA TARTARE *
PEI MUSSELS
HUMMUS
LOCAL CHEESE PLATE
DOUBLE CHEDDAR BURGER *
KOCH FARM TURKEY SANDWICH

Beverages

ALL DRAFT BEERS \$5
SELECT 1/2 PRICE WINE BOTTLES
WINES BY THE GLASS \$5
SPARKLING WINE
CHARDONNAY, PINOT GRIGIO
CABERNET SAUVIGNON, PINOT NOIR
SPECIALTY COCKTAILS \$5
BENJITO
*Faber Rum, Cucumber, Agave, Lime,
Fresh Mint, Soda*
HONEY MULE
Faber Vodka, Fruitlab Ginger Liqueur,
Honey, Lime, Q Brands Ginger Beer
BUSTER NEGRONI
Faber Gin, Sweet Vermouth, Aperol,
Blood Orange Bitters, Chai
DIRTY DOG
Faber Vodka, EPIC Spicy Pickling Brine,
EPIC Spicy Pickled Green Beans
RED OR WHITE SANGRIA

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

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