

Happy Hour

AVAILABLE AT THE BAR SUNDAY - FRIDAY FROM 3 TO 6 PM

Small Plates 6

FRIED PICKLES (G)

TRUFFLE PARMESAN FRIES (D)

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D)

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

Medium Plates 9

SANDY RIDGE FARM DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G)

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,

Crispy Polenta 'Croutons' (D)

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss & Provolone (D,G)

FALL HARVEST SALAD

Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts,

Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N)

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton, Parmesan,

Lemon Anchovy Dressing (D,G)

Large Plates 12

LOCAL ARTISAN CHEESE

Seasonal Accompaniments (D,G,N)

PULLED PORK SANDWICH

Carolina BBQ Glaze, Apple-Cabbage Slaw, Toasted Pretzel Bun (D,G)

1/2 DOZEN OYSTERS ON THE HALF SHELL*

Fresh Lemon, Cocktail Sauce, Mignonette (S)

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

ROTISSERIE CHICKEN WINGS

Creamy Lemon Pepper-Parmesan Sauce, Pickled Baby Peppers (D)

WHITE DOG DOUBLE CHEDDAR BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce,

Tomato, Grilled Red Onion, Brioche (D,G)

Burger Additions +2:

Cage-Free Egg, Black Pepper Bacon,

Kennett Square Mushrooms, Spicy Epic Pickles

Wine Glass 7

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

PINOT NOIR

MERLOT

Cocktails 8

HONEY MULE

Vodka, Honey, Lime, Ginger Beer

SPICY CIDER MARGARITA

Chile-Infused Tequila, Cider, Chai, Maple, Lime

RED SANGRIA

WHITE SANGRIA

Draft Beer 6

LEVANTE "CRAFT"

Pilsner, West Chester, PA 5%

VICTORY "BROTHERLY LOVE"

Hazy IPA, Downingtown, PA 6%

TRÖEGS

"DREAMWEAVER WHEAT"

Hefeweizen, Hershey PA 4.8%

WYNDRIDGE

"ORIGINAL CIDER"

Cider; Dallastown, PA 6%

