

- *Happy Hour Menu* -

AVAILABLE WEEKDAYS FROM 4 - 6 PM

Small Plates 6.

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES (G)

ROASTED BRUSSELS SPROUTS

Pennsylvania Maple Dressing, Bacon

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 13

Medium Plates 9.

ARUGULA & BEET SALAD

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Crème Fraîche (D)

AGED CHEDDAR PIEROGIES

Short Rib Gravy, Wild Mushrooms, Horseradish (D,G)

CAESAR

Romaine, Red Endive, Sourdough Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

SANDY RIDGE FARM DEVEILED EGGS

Cage-Free Eggs, Chef's Assortment of Seasonal Fillings (D)

BUFFALO CAULIFLOWER

Black Pepper Ranch, Birchrun Blue Cheese Crumble,
Carrots & Celery (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

Cocktails 8.

TOTO SOUR

Vodka, Pear, Agave, Egg White

AUTUMN MULE

Ginger Vodka, Lime, Honey, Ginger Beer

DIRTY DOG

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

PEPPER PAWS MARGARITA

Chile-Infused Tequila, Pomegranate Liqueur,
Agave, Citrus

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 surcharge is applied to all checks, unless using debit cards or cash

GM 10.11.24