



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, Chef's Assortment of Seasonal Fillings (D)

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Creme Fraiche (D,G)

Medium Plates 9.

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

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

THREE SPRINGS FARM APPLE SALAD
Tuscan Kale, Arugula, Red Endive, Dried Cranberries, Candied Walnuts,
Balsamic Vinaigrette, PA Noble Cheddar, Apple Butter (D,N)

ROASTED GARLIC HUMMUS
Roasted Squash, Pepitas Grilled Pita and Lavish (G)

Large Plates 12.

CRISPY CAULIFLOWER
Buffalo Sauce, Black Pepper Ranch, Blue Cheese Crumble,
Carrot & Celery Salad (D)

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

GOAT CHEESE WHIPPED RICOTTA
Pomegranate Seeds, Hazelnut Crumble, Toasted Sourdough (D,G,N)

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche (D,G)

ALLERGY KEY: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

Wine Glass 7.

SPARKLING WINE
CHARDONNAY
PINOT GRIGIO
CABERNET
PINOT NOIR

1/2 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
Absolut Pear, Lemon, St Germain

HONEY MULE
Vodka, Ginger, Honey, Lime,
Ginger Beer

SPICY APPLE CIDER MARGARITA
Hornitos infused Blanco Tequilla, Apple Cider, Lime

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

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