



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 Creme Fraiche (D,G)

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G)

CRISPY CAULIFLOWER

House Made Hot Sauce, Black Pepper Ranch, Birchrun Blue Cheese
Crumbles, Shaved Carrots (D)

ROASTED GARLIC HUMMUS

Curried Cauliflower, Pickled Raisins, Grilled Pita, Crispy Lavash, (D,G)

Large Plates 12.

APPLE & CHEDDAR SALAD

Three Springs Farms Apples, PA Noble Cheddar, Arugula, Bitter Greens,
Spiced Pecans, Apple Vinaigrette (D,N)

YELLOWFIN TUNA TARTAR*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G)

SHORT RIB TOAST

Shellbark Hollow Goat Cheese, Crispy Onions, Horseradish (D,G)

GREEN MEADOW FARM

DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche (D,G)

** Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness*

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

Wine Glass 6.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

CABERNET

PINOT NOIR

1/2 Priced Wine Bottles

STANDFORD BRUT 22

OAK VINEYARDS CHARDONNAY 20

CANYON ROAD PINOT GRIGIO 20

STONE CELLARS CABERNET 20

OAK GROVE PINOT NOIR 22

Draft Beer 6.

Cocktails 6.

PEAR PRESSURE

Citrus Vodka, St.-Germain, Pear,
Lemon, Cinnamon, Honey

HONEY MULE

Vodka, Ginger, Honey, Lime,
Ginger Beer

SPICY BLOOD ORANGE MARGARITA

Chile Infused Hornitos Blanco Tequila,
Blood Orange, Lime, Agave

DIRTY DOG

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

RED SANGRIA

WHITE SANGRIA