



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 Vinagrette, 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

DIRTY DOG

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

BLACKBERRY SMASH

Boardroom Bourbon, Blackberry, Bitters

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