



# 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 Crème Fraîche (D,G)

## Medium Plates 9.

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

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

FIFER FARMS STRAWBERRY SALAD  
Baby Spinach, Red Endive, Feta Cheese, Candied Walnuts,  
Red Onions, White Balsamic Vinaigrette (D,N) 14

ROASTED RED PEPPER & WALNUT DIP  
Pomegranate Seeds, Toasted Walnuts, Pita, Lavash (G,N) 15

## 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)

PIMENTO CHEESE SPREAD  
Country Ham, Homemade Bread & Butter Pickles,  
Toasted Baguettes (D,G)

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

SPICY STRAWBERRY MARGARITA 13  
Chile El Jimador Tequila, Strawberry, Lime, Agave

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*