



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

KUNG PAO CAULIFLOWER
Cucumber, Scallions, Chilis, Crushed Peanuts, Soy-Ginger Glaze (N)

ROASTED GARLIC HUMMUS
Epic Giardiniera, Grilled Pita and Lavish (G)

Large Plates 12.

SMOKY MAC & CHEESE
Carolina BBQ Pulled Pork, Smoked Gouda, Pickled Jalapeno

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

WHIPPED FETA
Blistered Shishito Peppers, Cherry Tomatoes, Olives, Lemon Olive Oil,
Grilled Pita, Toasted Lavash (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 7.

SPARKLING WINE
CHARDONNAY
PINOT GRIGIO
CABERNET
PINOT NOIR

1/2 Priced Wine Bottles

STANDFORD BRUT	22
HACIENDA CHARDONNAY	20
CANYON ROAD PINOT GRIGIO	20
HACIENDA CABERNET	20
OAK GROVE PINOT NOIR	22

Draft Beer 6.

Cocktails 8.

BENJITO
Bacardi Lime Rum, Cucumber Juice,
Lime & Mint

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

SPICY STRAWBERRY MARGARITA
Chile Infused Hornitos Blanco Tequila,
Strawberry, Lime, Agave

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

RED OR WHITE SANGRIA