



Happy Hour Menu

AVAILABLE WEEKDAYS FROM 4 - 6 PM

Small Plates 6.

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES (G)

HEIRLOOM TOMATO GAZPACHO

Cucumber & Tomato Salad, Basil

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)

SANDY RIDGE FARM DEVEILED EGGS

Cage-Free, Chef's Assortment of Seasonal Fillings (D)

ROASTED RED PEPPER & WALNUT DIP

Pomegranate Seeds, Toasted Walnuts, Pita, Lavash (G,N)

Large Plates 12.

EGGPLANT "PARM"

Pomodoro Sauce, Basil, Burrata, Saba (D,G)

YELLOWFIN TUNA TARTAR*

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

HOUSE MADE GUACAMOLE

Corn Tortilla Chips, Pickled Jalapenos, Lime, Cilantro (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

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