



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)

BROAD WING FARM HEIRLOOM TOMATOES
Blackberries, Basil, Saba, Pink Peppercorn, Olive Oil,
Crunchy Torn Bread (G)

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

Large Plates 12.

GLAZED PORK BAO BUNS
Pork Belly, Pickled Vegetables, Spicy Mayo, Steamed Buns (D,G)

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

GOAT CHEESE WHIPPED RICOTTA
Balsamic Macerated Local Strawberries, Hazelnut Crumble,
Basil, Toasted Sourdough (D,G,N)

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

BLACKBERRY SMASH
Boardroom Whiskey, Blackberry

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

RED OR WHITE SANGRIA