



Happy Hour Menu

AVAILABLE WEEKDAYS FROM 4 - 6 PM

Small Plates 6.

TRUFFLE PARMESAN FRIES

FRIED PICKLES

SANDY RIDGE FARM DEVEILED EGGS
Cage-Free, Chef's Assortment of Seasonal Fillings (G)

PEI MUSSELS

Spicy Red Sauce, Toasted Baguette (S)

Medium Plates 9.

ARUGULA & BEET SALAD

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche(D,G)

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G)

BUFFALO CAULIFLOWER

Birchrun Blue Cheese, Black Pepper Ranch, Celery and Carrot (D)

ROASTED GARLIC HUMMUS

Garlic Confit, Lemon Olive Oil, Grilled Pita, Crispy Lavash, (D,G)

Large Plates 12.

LOCAL ARTISAN CHEESE PLATE

Seasonal Jams & Accompaniments (D,G,N)

YELLOWFIN TUNA TARTAR*

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

PULLED PORK SANDWICH

House Made BBQ Sauce, Potato Roll (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 6.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

CABERNET

PINOT NOIR

1/2 Priced Wine Bottles

STANDFORD BRUT 22

OAK VINEYARDS CHARDONNAY 20

CANYON ROAD PINOT GRIGIO 20

DONA SOL CABERNET 20

OAK GROVE PINOT NOIR 22

Draft Beer 6.

Cocktails 6.

LUCKY LADY

Svedka Citron Vodka, Strawberry,
Lemon, Honey, 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 SANGRIA

WHITE SANGRIA