



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
Shaved Grana Padano, Caesar Dressing (D,G)

CRISPY EGGPLANT
Pomodoro Sauce, Burrata Mozzarella, Basil Pesto (D,G,N)

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

Large Plates 12.

WATERMELON SALAD
Cucumber, Feta Cheese, Pistachio, Avocado Puree,
Chili Oil (D,N)

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

HOUSE SMOKED TURKEY SANDWICH
Bread & Butter Pickles, Bibb Lettuce, Tomato,
Dijonnaise, Sourdough, Truffle Parmesan Fries (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
STONE CELLARS CABERNET	20
OAK GROVE PINOT NOIR	22

Draft Beer 6.

Cocktails 6.

WM2A
Svedka Citron, Watermelon, Lime, Agave, Mint

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

SPICY WATERMELON MARGARITA
Chile Infused Hornitos Blanco Tequila,
Watermelon, Lime, Agave

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

RED SANGRIA

WHITE SANGRIA