



- *Happy Hour Menu* -
AVAILABLE WEEKDAYS FROM 4 - 6 PM

Small Plates 6.

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES (G)

MEXICAN STYLE CORN "OFF THE COB"

Spicy Aioli, Cotija Cheese, Micro Cilantro (D)

YUKON GOLD POTATO SOUP

Smoked Bacon, Pa Noble Cheddar, Scallions (D)

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)

GEM LETTUCE

Black Peppercorn Bacon, Heirloom Cherry Tomatoes, Pickled Red Onions,
Birchrin Blue Cheese, Green Goddess (D)

CAESAR

Romaine, Red Endive, Sourdough Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

SANDY RIDGE FARM DEVEILED EGGS

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

FRIED GREEN TOMATOES

Cajun Remoulade (D,G)

Large Plates 12.

OYSTERS ON THE HALF*

Cocktail Sauce, Shallot Mignonette, Lemon (S)

VEGAN CHEESE BURGER

Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak
Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun (G)

YELLOWFIN TUNA TARTAR*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

LOCAL ARTISAN CHEESE

Seasonal Jam & Accompaniments (D,G)

WHITE DOG 'DOUBLE CHEDDAR' BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion,
Brioche (D,G)

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

CABERNET

PINOT NOIR

*Half- 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.

LAVENDER COSMO

Vodka, Lavender, Lime, Cranberry

HONEY MULE

Vodka, Honey, Lime,
Ginger Beer

DIRTY DOG

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

SPICY HIBISCUS MARGARITA

Chile Buen Amigo Tequila, Hibiscus, Lime

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 convenience fee is applied to all checks, unless using debit cards or cash