

*- Happy Hour Menu -*

AVAILABLE WEEKDAYS AT THE BAR FROM 4 - 6 PM

*Small Plates 6.*

- TRUFFLE PARMESAN FRIES (D,G)
- FRIED PICKLES (G)
- AUTUMN SQUASH BISQUE  
Roasted Pumpkin Seeds, Chili Oil
- KENNETT SQUARE MUSHROOM SOUP  
Snipped Chives, Truffle Crème Fraîche (D,G)

*Medium Plates 9.*

- CAESAR SALAD  
Romaine, Red Endive, Sourdough Crouton, Caesar Dressing (D,G)
- SANDY RIDGE DEVEILED EGGS  
Traditional Filling, Crispy Shallots, Smoked Paprika (G)
- BUFFALO CAULIFLOWER  
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots & Celery (D,G)
- FRENCH ONION SOUP  
Sourdough Crouton, Melted Swiss & Provolone (D,G)
- BEET & ARUGULA SALAD  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G)

*Large Plates 12.*

- LOCAL ARTISAN CHEESE PLATE  
Seasonal Jam & Accompaniments (D,G,N)
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Lemon, Mignonette (S)
- GIANNONE FARM CHICKEN CURRY SANDWICH  
Apples, Golden Raisins, Cashews, Lettuce, Toasted Croissant, House Made Potato Chips (D,G)
- YELLOWFIN TUNA TARTAR\*  
Avocado, Sriracha, True Leaf Micro Cilantro, Sesame Soy Emulsion (G)
- GOAT CHEESE WHIPPED RICOTTA  
Roasted Local Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N)
- WHITE DOG 'DOUBLE CHEDDAR' BURGER\*  
Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche (D,G)

*Wine Glass 7.*

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

RIESLING

CABERNET SAUVIGNON

PINOT NOIR

*Cocktails 8.*

AUTUMN GIN FIZZ  
Gin, Lemon Juice, Agave, Sparkling Cider

SPICY PUPERITA  
Chile-infused Tequila, Passion Fruit, Prickly Pear, Agave, Lime

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

PEAR PRESSURE  
Pear Vodka, Pear Nectar, Elderflower Liqueur, Lemon, Cinnamon Honey

RED OR WHITE SANGRIA

*Draft Beer 6.*

*\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*