



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, Topped with Caviar & Chives

6 EAST COAST OYSTERS ON THE HALF SHELL

Champagne- Black Pepper Mignonette (S)

Medium Plates 9.

ARUGULA & BEET SALAD

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

ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G)

BUFFALO CAULIFLOWER

Buttermilk Dressing, House Buffalo, Shaved Fennel
Blue Cheese Crumbles (D,G)

ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G)

Large Plates 12.

LOCAL ARTISAN CHEESE PLATE

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N)

YELLOWFIN TUNA TARTAR*

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

CRISPY POTATO PIEROGIES

Smoked Gouda Whiz, Fresh Horseradish, Braised Short Rib (D,G)

GREEN MEADOW FARM

DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Bun (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

CYCLES GLADIATOR PINOT NOIR 22

Draft Beer 6.

Cocktails 6.

PEAR PRESSURE

Citrus Vodka, Elderflower, Pear,

Lemon, Cinnamon Honey

HONEY MULE

Vodka, Ginger, Honey, Lime, Ginger Beer

SPICY APPLE CIDER MARGARITA

Chiles Infused Hornitos Blanco Tequila,

Spiced Apple Cider, Lime, Maple

DIRTY DOG

Faber Vodka,

EPIC! Spicy Green Bean Pickling Brine,

Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA