



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)

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton, Caesar Dressing (D,G)

BROCCOLI CHEDDAR TOAST

Sharp Cheddar, Thick Cut Sourdough, House Made Pickles (D,G)

ROASTED GARLIC HUMMUS

Epic! Pickles Giardiniera, Grilled Pita & Lavash (G)

Large Plates 12.

LOCAL ARTISAN CHEESE PLATE

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

GENERAL TSO'S CAULIFLOWER

Rice Flour Batter, Sesame Seeds, Cilantro (G)

YELLOWFIN TUNA TARTAR*

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

GREEN MEADOW FARM

DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,

Brioche Bun (D,G)

ALLERGY KEY: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

MELANGE

CABERNET SAUVIGNON

PINOT NOIR

Wine Bottles

STANDFORD BRUT

35

CARDIFF CHARDONNAY

30

CANYON ROAD PINOT GRIGIO

35

ALBERTONI CABERNET

30

CYCLES GLADIATOR PINOT NOIR

35

WATERBROOK MELANGE

35

Draft Beer 6.

Cocktails 8.

POMA DAIQUIRI

Kylr Rum, Pama, Lime, Agave

HONEY MULE

Vodka, Ginger, Honey, Lime, Ginger Beer

SPICY BLOOD ORANGEMARGARITA

Chile Infused Hornitos Blanco Tequila,

Blood Orange, Lime, Maple

DIRTY DOG

Faber Vodka,

EPIC! Spicy Green Bean Pickling Brine,

Spicy Pickled Green Beans

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

12.01.2022