



Happy Hour Menu

AVAILABLE WEEKDAYS FROM 4 - 6 PM

Small Plates 6.

TRUFFLE PARMESAN FRIES

FRIED PICKLES

SANDY RIDGE FARM DEVEILED EGGS

Cage-Free, Topped with Caviar & Chives (G)

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,G)

ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G)

BRUSSELS SPROUTS

Pork Belly, Cider Gastrique (G)

ROASTED GARLIC HUMMUS

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

Medium 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)

SMOKED SALMON LATKES

Chive Creme Fraiche (D,G)

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche,
Truffle Parmesan Fries (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

DRUMHELLER MERLOT 22

Draft Beer 6.

Cocktails 6.

PEAR PRESSURE

Svedka Citron, St.-Germain, Pear,
Honey, Cinnamon, Lemon

GOOD THYME CHARLIE

Faber Gin, Honey, Cinnamon,
Apple Cider, Lime, Thyme, Soda

CINNAMULE

Jim Beam Bourbon, Pear,
Honey, Cinnamon, Lime, Ginger Beer

DIRTY DOG

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

RED SANGRIA

WHITE SANGRIA