



## *-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 Eggs, Chefs Preparation (D)

KENNETT SQUARE MUSHROOM SOUP  
Snipped Chives, Truffle Crème Fraîche (D,G)

MATZO BALL SOUP  
House Made Matzo Balls, Pulled Rotisserie Chicken, Vegetables (D,G)

POMMES PUREE  
Chives, Chicken Jus (D)

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### *Medium Plates 9.*

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

6 EAST COAST OYSTERS ON THE HALF SHELL  
Cocktail Sauce, Champagne Mignonette, Lemon (S)

BEEF N' CHEDDAR FRIES  
Pot Roast, Smoked Cheddar, Spring Onion (D,G)

WILD MUSHROOM LYONNAISE  
Smoked Bacon, Fingerling Potatoes, Shallot, Frisée, Sourdough, Mustard Dressing, Soft Cooked Egg (D,G)

WHIPPED FETA  
Fifer Orchard Strawberries, Balsamic, Spring Onions, Sourdough (D,G)

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### *Large Plates 12.*

LOCAL ARTISAN CHEESE PLATE  
Seasonal Jam & Accompaniments (D,G,N)

YELLOWFIN TUNA TARTAR\*  
Avocado, Sriracha, True Leaf Micro Cilantro, Sesame Soy Emulsion (G)

IMPOSSIBLE PATTY MELT  
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough (G)

WHITE DOG 'DOUBLE CHEDDAR' BURGER\*  
Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche (D,G)

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

### *Wine Glass 7.*

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

RIESLING

CABERNET SAUVIGNON

PINOT NOIR

### *Cocktails 8.*

WATERMELON MINT MARTINI  
Citrus Vodka, Watermelon, Agave, Lime, Mint

SPICY WATERMELON MARGARITA  
House Infused Spicy Tequila, Watermelon,  
Turbonado Sugar, Lime

BENJITO  
Rum, Cucumber, Lime, Mint

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

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