



Happy Hour Menu

AVAILABLE WEEKDAYS FROM 4 to 6 PM

Small Plates \$6

- FRIED EPIC PICKLES (G)
- TRUFFLE PARMESAN FRIES (D,G)
- BUTTERNUT SQUASH SOUP
- SANDY RIDGE FARM DEVEILED EGGS

Medium Plates \$9

- BEET & ARUGULA SALAD (D)
*Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Crispy Polenta 'Croutons'*
- SMOKEY PORK MAC & CHEESE (D,G)
*Pulled Pork, Smoked Gouda, Carolina BBQ Sauce,
Pickled Jalapenos*
- CAESAR SALAD (D,G)
- KUNG PAO CAULIFLOWER
Scallions, Chilis, Toasted Peanuts, Soy-Ginger Glaze (N)

Large Plates \$12

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accouterments (D,G,N)
- 6 EAST COAST OYSTERS ON THE HALF SHELL
Served with Champagne Mignonette (S)
- YELLOWFIN TUNA TARTAR
Avocado, Sesame Soy Emulsion, Blue Moon Acres Micro Cilantro (G)
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions. Brioche (D,G)

Wine Glass \$6

- SPARKLING WINE
- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- CABERNET
- MERLOT
- PINOT NOIR

Select Drafts \$5

Cocktails \$6

- PEAR PRESSURE
*Citrus Vodka, Elderflower, Pear,
Lemon, Cinnamon, Honey*
- HONEY MULE
*Faber Vodka, Ginger, Honey, Lime,
Ginger Beer*
- SPICY BLOOD ORANGE
MARGARITA
*Chile Infused Hornitos Blanco Tequila,
Blood Orange, Lime*
- DIRTY DOG
*Faber Vodka,
EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans*
- RED SANGRIA
- WHITE SANGRIA

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Winter 01.14.22