



Happy Hour Menu

AVAILABLE AT THE BAR AND ON THE PATIO MONDAY - FRIDAY FROM 4 to 6 PM

Small Plates 6.

FRIED PICKLES (G)

TRUFFLE PARMESAN FRIES (D,G)

ROASTED CAULIFLOWER SOUP
Golden Raisin Relish, Macadamia, Chili Oil (N)

SMOKEY MAC N CHEESE
Cavatappi Pasta, Smoked Gouda, Brown Butter Bread Crumbs (D,G)

BRUSSELS SPROUTS
PA Maple Dressing, Bacon-Potato Chip Crunch

SANDY RIDGE FARM DEVEILED EGGS
Assortment of Seasonal Fillings

Medium Plates 9.

BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Crispy Polenta 'Croutons' (D)

SWEET AND SPICY BROCCOLI TEMPURA
Ginger, Sesame, Cilantro, Scallion, Peanut, Herb Yogurt (N)

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G)

SALMON BURGER SLIDERS
Ep!c Pickle & Shaved Fennel Slaw, Arugula, Horseradish Aioli,
Potato Bun (D,G)

Large Plates 12.

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

OYSTERS ON THE HALF*
Cocktail Sauce, Champagne Mignonette, Lemon (S)

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

VEGAN CHEESEBURGER
Double Patty, Ep!c Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli,
Sweet Potato Bun (G)

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

**Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.*

A 3% credit card processing fee is applied to all checks, unless using debit card or cash

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET SAUVIGNON

PINOT NOIR

MERLOT

Cocktails 8.

HONEY MULE
Penn 1681 vodka, Boardroom Ginger,
Honey, Ginger Beer

SPICY PEAR MARGARITA
Jalapeno Infused Tequila,
Pear Nectar, Lime, Simple Syrup

DIRTY DOG
Tito's Vodka,
EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA

Select Draft Beer 6.