



Happy Hour

AVAILABLE WEEKDAYS FROM 4 to 6 PM

Small Plates \$6

- FRIED EP!C PICKLES (G)
- TRUFFLE PARMESAN FRIES (D,G)
- CARROT GINGER BISQUE (N)
- SANDY RIDGE FARM DEVEILED EGGS

Medium Plates \$9

- BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D)
- SMOKEY PORK MAC & CHEESE (D,G)
Pulled Pork, Smoked Gouda, Carolina BBQ Sauce,
Pickled Jalapenos
- CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) (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 \$7

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

Select Drafts \$6

Cocktails \$8

- LUCKY LADY
Svedka Citrus Vodka Strawberry Puree,
Lemon Juice, Honey Simple
- HONEY MULE
Faber Vodka, Ginger, Honey, Lime,
Ginger Beer
- SPICY STRAWBERRY
MARGARITA
Chile Infused Hornitos Blanco Tequila,
Strawberry, Lime, Agave
- 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 under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

03.14.22