



# Happy Hour

AVAILABLE WEEKDAYS FROM 4 to 6 PM

## Small Plates \$6

FRIED EP!C PICKLES (G)  
TRUFFLE PARMESAN FRIES (D,G)  
YELLOW TOMATO GAZPACHO (G)

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## Medium Plates \$9

SANDY RIDGE FARM DEVEILED EGGS  
BEET & ARUGULA SALAD  
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D)  
HEIRLOOM TOMATOES  
Blackberries, Basil, Saba, Pink Peppercorn, Olive Oil,  
Crunchy Torn Bread (G)  
CAESAR SALAD  
Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile,  
Lemon Anchovy Dressing (D,G)

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## 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

WATERMELON MINT MARTINI  
Watermelon Vodka, Watermelon Juice,  
Lemon Juice, Agave, Mint  
HONEY MULE  
Faber Vodka, Ginger, Honey, Lime,  
Ginger Beer  
SPICY WATERMELON  
MARGARITA  
Chile Infused Hornitos Blanco Tequila,  
Watermelon, 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.