



# Happy Hour

AVAILABLE WEEKDAYS FROM 4 to 6 PM

## Small Plates \$6

- FRIED EPIC PICKLES (G)
- TRUFFLE PARMESAN FRIES (D,G)
- YELLOW TOMATO GAZPACHO (G)

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## Medium Plates \$9

- SANDY RIDGE FARM DEVEILED EGGS
- BEEF & ARUGULA SALAD  
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D)
- ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera, Grilled Pita, Lavash Chips (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

- POMM SPRITZ  
Klyr Rum, Pomegranate, Sparkling Wine
- HONEY MULE  
Faber Vodka, Ginger, Honey, Lime,  
Ginger Beer
- SPICY APPLE CIDER  
MARGARITA  
Chile Infused Hornitos Blanco Tequila,  
Apple cider, Chai, 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.