

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)

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D)

CRISPY BRUSSELS SPROUTS

Pennsylvania Maple, Bacon

Medium Plates 9.

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D)

ROASTED GARLIC HUMMUS

Baby Carrot Chermoula, Grilled Pita, Lavash Chips (G)

CAESAR SALAD

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

SANDY RIDGE FARM DEVEILED EGGS

Assortment of Seasonal Fillings)

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, Sesame Soy Emulsion, Blue Moon Acres Cilantro (G)

BUFFALO CHICKEN DIP

Locust Point Pulled Chicken, Flatbread Chips, Carrots & Celery, Ranch (D,G)

WHITE DOG 'DOUBLE CHEDDAR' BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche (D,G)

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET SAUVIGNON

PINOT NOIR

MERLOT

Cocktails 8.

SPICY PEAR MARGARITA

Jalapeno Infused Tequila, Pear, Agave, Lime

HONEY MULE

Vodka, Boardroom Ginger, Honey, Ginger Beer

ALLSPICE BELLINI

Allspice Dram, Honey, Sparkling Wine

BLOOD ORANGE BELLINI

Blood Orange, Orange Liqueur Sparkling Wine

DIRTY DOG

Vodka, EPIC Spicy Green Bean Pickling Brine, Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA

Select Draft Beer 6.

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

A 3% credit card surcharge is applied to all checks, unless using debit card or cash | 20% Gratuity will be added to Parties 5 or more