

# 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)

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  
Choice of Three, Seasonal Accompaniments (D,G,N) 19

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

CRANBERRY BELLINI  
Cranberry Liqueur, 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