



Happy Hour Menu

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
- CRISPY BRUSSELS SPROUTS

Medium Plates \$9

- 6 EAST COAST OYSTERS ON THE HALF SHELL
Served with Champagne Mignonette (S)
- BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons'
- PULLED PORK MAC & CHEESE (D,G)
- CAESAR SALAD (D,G)
- KUNG PAO CAULIFLOWER
Scallions, Chilies, Toasted Peanuts, Soy-Ginger Glaze (N)

Large Plates \$12

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accouterments (D,G,N)
- YELLOW FIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro (G)
- NASHVILLE HOT CATFISH SANDWICH
Herby Sour Cream Sauce, Epic Pickles, Toasted Bun (D,G)
- TOFU "EGG" SALAD SANDWICH
Pickled Shallots, Vegan Aioli, Tomato, Open-Faced on Toasted Artisanal Bread (G)
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions. Brioche (D,G)

Wine Glass \$6

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

Select Drafts \$5

Cocktails \$6

- LUCKY LADY
Svedka Citrus Vodka, Strawberry, Lemon, Honey, Mint
- HONEY MULE
Faber Vodka, Ginger, Honey, Lime, Ginger Beer
- SPICY STRAWBERRY MARGARTIA
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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness