



# Happy Hour Menu

AVAILABLE WEEKDAYS FROM 4 to 6 PM

## Small Plates \$6

- FRIED EP!C PICKLES (G)
- TRUFFLE PARMESAN FRIES (D,G)
- YELLOW TOMATO GAZPACHO (G)
- SANDY RIDGE FARM DEVEILED EGGS

## 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'*
- SMOKEY PORK MAC & CHEESE (D,G)  
*Pulled Pork, Smoked Gouda, Carolina BBQ Sauce, Pickled Jalapenos*
- CAESAR SALAD (D,G)
- KUNG PAO CAULIFLOWER  
*Scallions, Chilis, Toasted Peanuts, Soy-Ginger Glaze (N)*

## Large Plates \$12

- LOCAL ARTISAN CHEESE  
*Seasonal Jams & Accouterments (D,G,N)*
- YELLOWFIN TUNA TARTARE  
*Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro (G)*
- NASHVILLE HOT CATFISH SANDWICH  
*Herby Sour Cream Sauce, 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

- WATERMELON MINT MARTINI  
*Svedka Citrus Vodka, Watermelon, Lime, Agave, Mint*
- HONEY MULE  
*Faber Vodka, Ginger, Honey, Lime, Ginger Beer*
- SPICY WATERMELON MARGARTIA  
*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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness