



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
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Medium Plates \$9

- BEET & ARUGULA SALAD (D)
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)
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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)
- NASHVILLE HOT CATFISH SANDWICH
Herby Sour Cream Sauce, Pickles, Toasted Bun (D,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