

~ Happy Hour Menu ~

AVAILABLE AT THE BAR AND IN THE DEN SUNDAY - FRIDAY FROM 3 to 6 PM

Small Plates 6.

FRIED PICKLES (G)

TRUFFLE PARMESAN FRIES (D,G)

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro

CAESAR SALAD

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

Medium Plates 9.

SANDY RIDGE FARM DEVEILED EGGS

Cage-Free Eggs, Caviar, Truffle Filling, Fried Potato (G)

BEET & ARUGULA SALAD

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

FRENCH ONION SOUP

Sourdough, Swiss & Provolone (D,G)

CARAMELIZED ONION DIP

House Made Ranch Potato Chips, Spring Vegetables (D)

LITTLE GEM LETTUCE SALAD

Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (N)

Large Plates 12.

PULLED PORK SANDWICH

Mustard BBQ Sauce, Apple-Cabbage Slaw, Toasted Pretzel Bun, House Made Potato Chips (D,G)

LOCAL ARTISAN CHEESE

Seasonal Accompaniments (D,G,N)

1/2 DOZEN OYSTERS ON THE HALF SHELL*

Fresh Lemon, Shallot Mignonette (S)

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato (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

CHARDONNAY

SAUVIGNON BLANC

PINOT NOIR

CABERNET SAUVIGNON

1/2 Price Wine Bottles

SPARKLING 30

SAUVIGNON BLANC 30

CHARDONNAY 30

PINOT NOIR 30

CABERNET SAUVIGNON 30

Cocktails 8.

SPICY STRAWBERRY MARGARITA

Chile-Infused Tequila, Strawberry, Lime, Agave

APRICOT MULE

Vodka, Apricot, Lime,
Ginger Beer

DIRTY DOG

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

RED SANGRIA

WHITE SANGRIA

Select Draft Beer 6.