

~ Happy Hour Menu ~

AVAILABLE AT THE BAR AND IN THE DEN MONDAY - FRIDAY FROM 4 to 6 PM

Small Plates 6.

FRIED PICKLES (G)

TRUFFLE PARMESAN FRIES (D,G)

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche (D,G)

SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil

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)

GENERAL TSO'S CAULIFLOWER
Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions (G)

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

HONEYCRISP APPLE SALAD
Shaved Cabbage, Pickled Radish, Arugula, Lemon Olive Oil

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita, Lavash Chips, Carrot Chermoula (G)

Large Plates 12.

BUFFALO CHICKEN DIP
Locust Point Pulled Chicken, Flatbread Chips, Carrots & Celery, Ranch
(D,G)

JUMBO PACIFIC SHRIMP COCKTAIL
Ep!c Pickles, Giardiniera, Salsa Verde (S)

1/2 DOZEN OYSTERS ON THE HALF SHELL*
Fresh Lemon, Shallot Mignonette (S)

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro

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 WINE

CHARDONNAY

SAUVIGNON BLANC

PINOT NOIR

CABERNET SAUVIGNON

1/2 Price Wine Bottles

STANFORD BRUT	30
BOGLE SAUVIGNON BLANC	30
CARDIFF CHARDONNAY	30
CYCLES PINOT NOIR	30
CROW CANYON CABERNET	30

Cocktails 8.

WINTER'S EMBRACE

Vodka, White Cranberry, Sage, Elderflower Liqueur

CINNAMULE

Laird's Apple Brandy, Ginger Vodka, Lemon,
Cinnamon Honey

DIRTY DOG

Vodka, Ep!c Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA

Select Draft Beer 6.