

## ~ 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)

SPRING MINESTRONE  
Chicken Stock, English Peas, Spring Onions, Carrots, Black Pepper,  
Lemon Oil 13

### *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)

WILD SPINACH & ARTICHOKE CROQUETTES  
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G)

ROASTED GARLIC HUMMUS  
Farm Fresh Crudite, Grilled Pita, Lavash Chips, Herb Oil (G)

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

### *Large Plates 12.*

SHRIMP COCKTAIL  
Jumbo Pacific Shrimp, Salsa Verde, Epic Pickles Giardiniera (S)

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  
Feta Cheese, Green Goddess Dressing, Micro Sprouts, Red Onion,  
Tomato, Mixed Greens (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

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET SAUVIGNON

PINOT NOIR

### *1/2 Price Wine Bottles*

STANFORD BRUT 25

BOGLE SAUVIGNON BLANC 25

CARDIFF CHARDONNAY 25

CANVAS PINOT GRIGIO 25

CROW CANYON CABERNET 25

CYCLES GLADIATOR PINOT NOIR 25

### *Cocktails 8.*

LUCKY LADY  
Citrus Vodka, Strawberry Puree,  
Mint, Lemon, Honey

SPICY BLUEBERRY MARGARITA  
Chile Infused Tequila,  
Blueberry Puree, Lime, Agave

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

RED SANGRIA

WHITE SANGRIA

### *Select Draft Beer 6.*

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 3% credit card processing fee is applied to all checks, unless using debit card or cash