



Happy Hour Menu

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

Small Plates 6.

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Creme Fraiche (D,G)

SANDY RIDGE FARMS DEVEILED EGGS
Cage Free Eggs, Scallion Filling,
Bacon, Crispy Potato (D)

TRUFFLE PARMESAN FRIES (D,G)

FRIED PICKLES
Spicy Mayo (D,G)

Medium Plates 9.

BEET & ARUGULA SALAD
Shellbark Goat Cheese, Crispy Polenta Croutons,
Herb Creme Fraiche (D,G)

ROASTED GARLIC HUMMUS
Epic Pickles Giardiniera, Grilled Pita, Lavash Chips (G)

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

Large Plates 12.

GLAZED PORK BAO BUNS
Pork Belly, Pickled Vegetables, Spicy Mayo, Steamed Buns (D,G)

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

GOAT CHEESE WHIPPED RICOTTA
Balsamic Macerated Local Strawberries, Hazelnut Crumble,
Basil, Toasted Sourdough (D,G,N)

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
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	22
ALBERTONI CHARDONNAY	20
CANYON ROAD PINOT GRIGIO	20
CROW CANYON CABERNET	20
CYCLES GLADIATOR PINOT NOIR	22

Draft Beer 6.

Cocktails 8.

PEAR PRESSURE
Vodka, Pear Nectar, Lemon,
St. Germaine, Honey

RHUBARB RUM MULE
Dark Rum, Rhubarb, Lime, Ginger Beer

SPICY APPLE CIDER MARGARITA
Chile Infused Hornitos Blanco Tequila,
Apple Cider, Lime

DIRTY DOG
Vodka, EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA