



ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS,
S-SHELLFISH

COCKTAILS \$8

So Dark, So Stormy

myer's dark rum, chinese five spice,
lime, ginger beer

Cranberry Pom Collins

cranberry vodka, winter mulling spice
pomegranate, lemon, seltzer

Alpine '76

nonino aperitivo, bergamot, agave,
sparkling wine, allspice sugar cube

Live Dangerously

bartender's choice

Red or White Sangria

BEER \$6

seasonal selections

WINE BY THE GLASS \$7

sparkling wine
chardonnay
pinot grigio
cabernet sawignon
pinot noir

HAPPY HOUR

• MONDAY - FRIDAY 4 TO 6 PM •

HORS D OEUVRES \$7

Bacon Wrapped Dates

danish blue cheese, almonds (d,g,n)

Truffle Pommes Frites

parmesan, spicy aioli (d,g)

Half Dozen Clams on the Half Shell*

champagne mignonette, cocktail sauce (s)

Bacon & Eggs

deviled eggs, crisp pancetta, black pepper, sage (d)

PETITE PLATES \$9

Caesar Salad

romaine hearts, tomato bruschetta, shaved parmesan,
sourdough croutons, lemon-anchovy dressing (d,g)

Chicken Liver Mousse

raspberry marmalade, spiced hazelnuts, shallot,
pickles, grilled country bread (d,g,n)

Half Dozen Oysters on the Half Shell*

champagne mignonette, cocktail sauce (s)

Smoked Salmon Rillettes*

capers, radish, cornichons, everything spice,
toasted pumpnickel (d,g)

GRAND PLATES \$15

Fromage Plate

chef's choice of artisanal cheeses and accompaniments (d,g,n)

Avocado Tartine

multi-grain toast, smashed avocados, pickled shallot,
everything spice, hard boiled egg (g)

Dry Aged Burger*

cooper sharp american, dijonnaise,
b&b pickles, brioche (d,g)

Curry Chicken Salad Sandwich

apple, grape, almonds, petite greens,
toasted croissant (d,g,n)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness 1.09.24

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