



## OYSTERS \$1 EACH

East Coast

## COCKTAILS \$5

### Choice of Bellini

*Sally: st. germaine, white cranberry,  
sparkling wine*

*Martha: aperol, apple cider, sparkling wine*

*Abby: fruitlab ginger, pear, sparkling wine*

### William B. Pitt Mule

*vodka, ginger liquor, pear,  
cinnamon, honey, ginger beer*

### Daly Pair

*deep eddy sweet tea vodka, pallini lemoncello,  
pear, fig, lemon, iced tea*

### It's Cool Hunny Bunny

*jim beam bourbon, averna,  
cayenne, honey, lemon, orange*

### Red or White Sangria

## DRAFT BEER \$5

*seasonal selections*

## WINE \$5

*sparkling wine,  
chardonnay, pinot grigio,  
cabernet, pinot noir*

## HAPPY HOUR

• MONDAY - FRIDAY 4 TO 7 PM •  
AT THE BAR & PATIO

## FROMAGE

*brillat-savarin, petit basque, stilton, sottocenere,  
humboldt fog, testun al barolo, delice de jura*

**3 EACH**

## HORS D'OEUVRES \$5

Chicken Liver Mousse

Bacon Wrapped Dates

Deviled Eggs

Tomato & Pepper Bruschetta

Truffle Pomme Frites

## SMALL PLATES \$7

Onion Soup Gratinee

Goat Cheese Arancini

*shaved manchego, almonds, romesco sauce*

Lobster Bisque

Roasted Baby Beet Salad

*crispy goat cheese, marcona almonds, red onion,  
orange vinaigrette*

Escargots

*wild mushrooms, pancetta, hazelnuts, garlic-red wine*

## MEDIUM PLATES \$9

Burrata

*wild mushrooms, oven roasted tomatoes, vinaigrette*

Yellowfin Tuna Tartare

*chopped yellowfin tuna, capers, dijon vinaigrette*

Lamb Meatballs

*creamy polenta, tomato ragout, castelvetro olives,  
parmesan*

Mussels

*white wine, tomato, garlic, fine herbs*

Louie Burger (Add \$1)

*smoked bacon, louie sauce, cooper sharp cheese, brioche*