



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

COCKTAILS \$8

Blood Orange Margarita

tequila, blood orange, lemon- verbena simple,
lime

Drink of Choice

sweet vermouth, campari, simple syrup,
sparkling wine

Sour Power

vodka, lemon, simple syrup, orange bitters

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 •
• WEDNESDAY 4 TO CLOSE •

HORS D OEUVRES \$7

Bacon Wrapped Dates

danish blue cheese, almonds (d,n)

Macaroni Au Gratin

creste di gallo, smoked gouda, toasted breadcrumbs (d,g)

Truffle Pommes Frites

parmesan, spicy aioli (d)

Bacon & Eggs

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

PETITE PLATES \$9

Caesar Salad

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

Avocado Tartine

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

Half Dozen Oysters on the Half Shell*

champagne mignonette, cocktail sauce (s)

Smoked Salmon Rillettes*

toasted baguette, salmon roe (d,g)

GRAND PLATES \$15

Fromage Plate

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

Dry Aged Burger*

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

Roasted Chicken Salad Sandwich

roasted chicken, cucumber, radish,
lemon pepper mayo, sourdough (d,g)

Chilled Colossal Shrimp

louie dressing, cocktail sauce, lemon (s)