



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

COCKTAILS \$8

Strawberry Spritz

*citrus vodka, strawberry cordial, pimm's no. 1,
lemon, seltzer*

Triple Crown

*deep eddy sweet tea vodka, lemonade, iced tea,
hibiscus cordial*

Spring Showers

*white rum, cynar, allspice dram, lime,
ginger beer*

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, 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*

*capers, radish, cornichons, everything spice,
toasted pumpernickel (d,g)*

GRAND PLATES \$15

Fromage Plate

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

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)*

Merguez Roll

harissa aioli, feta, smoked onions, cilantro, mint (d,g)