



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 & LOUNGE

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

FROMAGE

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

3 EACH