



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

## COCKTAILS \$8

### Strawberry Tonic

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

### Raspberry Road

*gin, raspberry puree, lime, sprite*

### Summer Lovin'

*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)*

### Macaroni Au Gratin

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

### Truffle Pommes Frites

*parmesan, spicy aioli (d,g)*

### 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, dijonnaise,  
b&b pickles, brioche (d,g)*

### Roasted Chicken Salad Sandwich

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

### Chilled Colossal Shrimp

*louie dressing, cocktail sauce, lemon (s)*