



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

## COCKTAILS \$8

**Peach Arnold Palmer**  
*sweet tea vodka, peach,  
lemonade*

**Captain Roy**  
*spiced rum, cherry liquor,  
cola*

**Cranberry Rosemary Lemonade**  
*boardroom cranberry vodka,  
rosemary, lemon*

**Red or White Sangria**

## DRAFT BEER \$6

*seasonal selections*

## WINE BY THE GLASS \$7

*sparkling wine  
chardonnay  
pinot grigio  
cabernet sauvignon  
pinot noir*

## HAPPY HOUR • MONDAY - FRIDAY 4 TO 6 PM •

### HORS D OEUVRES \$7

**Heirloom Tomatoes**  
*stracciatella, olive oil, balsamic, sea salt (d)*

**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)*

### PETITE PLATES \$9

**Caesar Salad**  
*romaine hearts, tomato bruschetta, shaved parmesan,  
sourdough croutons, lemon-anchovy dressing (d,g)*

**Chicken Liver Mousse**  
*raspberry marmalade, spiced hazelnuts, shallot,  
pickles, grilled country bread (d,g,n)*

**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)*

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

**Louie Burger\***  
*double patty, cooper sharp american, garlic aioli,  
b&b pickles, butter brioche bun (d,g)*

**Curry Chicken Salad Sandwich**  
*apple, grape, almonds, petite greens,  
toasted croissant (d,g,n)*