



{ HAPPY HOUR }
• MONDAY - FRIDAY 4 TO 6 PM. •

COCKTAILS \$7

Hit Pearade

*citrus vodka, elderflower, pear,
lemon, honey, cinnamon*

Blackberry Smash

*boardroom whiskey, blackberry,
citrus, mint, bitters*

Chai Me to the Moon

*deep eddy sweet tea vodka, chai,
pallini limoncello, lemon,
maple, iced tea*

Red or White Sangria

DRAFT BEER \$6

seasonal selections

**WINE BY
THE GLASS \$6**

*sparkling wine,
chardonnay,
pinot grigio,
cabernet sauvignon,
pinot noir*

HORS D OEUVRES \$6

Mediterranean Olives & Grapes

saba, toasted pine nuts (n)

Truffle Popcorn

spiced corn nuts (d)

Ol'Bay Pommes Frites

louie dipping sauce (d)

Pork Grattons

espelette, lime

Deviled Eggs

chives, smoked paprika, cornichon

PETITE PLATES \$9

Smoked Salmon Rillettes

*capers, cornichons, radishes,
everything bagel chips (g)*

Tartine

*foie gras & chicken liver mousse,
berry marmalade, tahini, peanuts (d,g,n)*

Goat Cheese Bruschetta

*oven-roasted tomato, arugula,
cracked black pepper (d,g)*

Bacon Wrapped Dates

danish blue cheese, almonds (d,n)

GRAND PLATES \$12

Fromage Plate

chefs choice of 2 cheese and garnishes (d,g,n)

Tofu "Egg" Salad Open Face Sandwich

*celery, pickled shallots, tomato, baby arugula,
toasted artisanal bread (g)*

PBLT

*house-cured pork belly, lettuce, tomato,
pickled red onion, chili aioli,
toasted pumpernickel (g)*