

## HAPPY HOUR

### SNACKS 6 EACH

Bacon Wrapped Dates  
*blue cheese dressing (d)*

Truffle Parmesan Fries  
*chives, truffle oil (d)*

### SMALL PLATES 9 EACH

Autograph Wedge  
*bacon, tomatoes, crumbled  
blue cheese, blue cheese dressing (d)*

Blackened Salmon Tacos  
*pico de gallo, pickled red onion,  
shredded lettuce*

Whipped Ricotta  
*hot honey, toasted pistachios,  
grilled sourdough (d,g,n)*

Prince Edward Island Mussels  
*allagash white, aromatics,  
lemon butter (d,g,s)\**

### MEDIUM PLATES 15 EACH

8 oz Dry Aged Burger  
*gruyère cheese, dill pickles, (d,g)\**

½ DOZEN OYSTERS  
ON THE HALF 12  
*cocktail sauce (s)\**

### WINES BY THE GLASS 8

House *Sparkling, CA*

Crow Canyon *Chardonnay, CA*

Albertoni *Pinot Grigio, Veneto, IT*

Crow Canyon *Cabernet Sauvignon, CA*

Pas de Probleme *Pinot Noir, FR*

### CANS / BOTTLED BEER 7

Hoegaarden  
*witbier 4.9%*

Tröegs “DreamWeaver”  
*hefeweizen 4.8%*

Stella Artois 5%

Neshaminy Creek “Fearless Pale Ale”  
*american pale ale 5.3%*

### CLASSIC COCKTAILS 9

Halle Berry, Hallelujah Margarita  
*spicy tequila, blackberry puree,  
agave, lime*

Cosmo  
*citrus vodka, lime juice, triple sec,  
cranberry juice*

Bartender’s Specialty Cocktail  
*masterfully crafted daily specialty cocktail*

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

Allergies: *d:dairy, g:gluten, n:nuts, s:shellfish* | 20% gratuity will be added to parties of 6 or more  
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash