

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, russian dressing (d)*

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

Burrata
*roasted grapes, cinnamon
pistachios, 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,
parker house roll (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*

Montsable *Pinot Noir, CA*

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

Just A Little Chill
*house infused jalapeno tequila, pomegranate
turbinado sugar, fresh lime*

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

Bartender’s Specialty Cocktail
masterfully crafted daily speciality 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 processing fee is applied to all checks, unless using debit cards or cash