

## 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*

Whipped Ricotta  
*blueberry marmalade, mint  
lemon granola, sourdough (d,g)*

Prince Edward Island Mussels  
*tomato, chorizo, butter (d,s)*

### MEDIUM PLATES 13 EACH

Classic American Burger  
*cheddar, pickle, fries(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%*

Sterling Pig Orange Street Wheat  
*witbier 5.5%*

Stella Artois 5%

Neshaminy Creek "Fearless Pale Ale"  
*american pale ale 5.3%*

### CLASSIC COCKTAILS 9

Classic Margarita  
*tequila, triple sec, agave, lime*

Grapefruit Cosmopolitan  
*grapefruit vodka, peach nectar, grapefruit juice,  
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 processing fee is applied to all checks, unless using debit cards or cash*