



# HAPPY HOUR

## BEER 5.

DOWNEAST  
(cider)

NO LIMITS - two roads  
(hefeweizen)

SUNSHINE - troëgs  
(pilsner)

ALL DAY - founders  
(sipa)

GANGSTER DUCK - radiant pig  
(red ale)

MILLER HIGH LIFE \$3.

## COCKTAILS 9.

PEARODACTYL  
grey goose le poire, lillet blanc, st.  
germain, tanqueray 10, orange bitters

DAIQUIRI  
ron matusalem, lime, cane syrup

## WINE 7.

### BUBBLES

J. LAURENS BRUT N.V.  
Languedoc, France

### WHITES

PINOT GRIGIO, TIEFENBRUNNER 2016  
Trentino - Alto Adige, Italy

SAUVIGNON BLANC, PETER YEALANDS 2016  
Malborough , New Zealand

CHARDONNAY, WENTE 2015  
Livermore Valley, Central Coast, California

### ROSÉ

ROSÉ PISCINE  
Côtes du Frontonnais, France

### RED

PINOT NOIR, KENWOOD "YULUPA" 2015  
California

MALBEC, CATENA 2015  
Mendoza, Argentina 1

CABERNET SAUVIGNON/MERLOT, "LÉGENDE"  
ROTHSCHILD/LAFITE 2015  
Bordeaux, France

WEDNESDAY - FRIDAY 4PM-7PM

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*applicable taxes and an 20% service charge will be added to all checks



# HAPPY HOUR

## SNACKS \$5

UNLESS NOTED

Roasted Olives  
fermented chiles, rosemary, citrus

House Made Potato Chips  
dip of the Week

Whipped Lardo with Focaccia

Roasted Garlic Hummus  
carrots, celery, radish

Blistered Shishito Peppers  
local sea salt, preserved lemon aioli

"Pigs in a Blanket"  
mini kobe hot dog, house made puff pastry,  
miso mustard

Nashville Hot Chicken Bites  
buttermilk fried, hot oil, dill pickles,  
mayonnaise

Beef Tartare \$7  
quail egg, capers, cornichons, mustard

'Lil Phillies (3) \$9  
potato rolls, shaved steak, onion confit,  
cheese fondue

"Buck a Shuck" \$1/ea  
CT bluepoint oysters, cucumber and  
pickled ramp vinaigrette

## CHARCUTERIE

3 for \$12

CHICKEN LIVER MOUSSE  
PROSCIUTTO DI PARMA, Italy  
HOT COPPA, NJ  
ROSETTA DE LYON, NJ  
SOPPRESSATTA, CA  
SPECK, Italy  
SAUCCISON SEC, WA

## CHEESE

3 for \$12

FOURME D'AMBERT, Auvergne, France/Murray's  
NYC - blue, cow, creamy

FOUR FAT FOWL "ST. STEPHEN", Hudson Valley  
Creamery, NY - bloomed rind, cow, creamy

MONTE ENEBRO, Rafael Baez, Castilla y Leon,  
Spain - goat, ashed rind

DORSET, Von Trapp, Waitsfield, VT, washed  
rind - raw cow's milk

WEINKASE LAGREIN, Alto-Adige, Italy - wine  
soaked, cow

ROOMANO, The Netherlands 4 year aged, cow,  
gouda-style

WEDNESDAY - FRIDAY 4PM-7PM

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*applicable taxes and an 20% service charge will be added to all checks