



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



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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

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