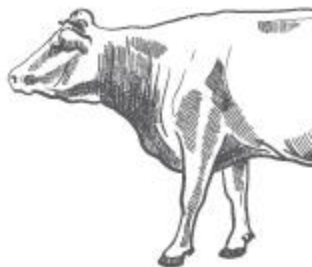




# HOUR



# MENU

Monday–Friday 4:30pm–6:30pm



## SMALL PLATES

*Farm-fresh foods, perfect to pair with select wines and craft cocktails*

**BROKEN BURRATA** 6  
*charred sourdough | stracciatella parma ham | fig balsamic*

**SAUSAGE ARANCINI** 6  
*shaved pecorino | romano herb aioli*

**BEER BATTERED LOCAL CATCH** 7  
*cornichon tartar | potato frites*

**BEEF TENDERLOIN TIPS** 9  
*charred baby bell peppers | frites lime cilantro*

**FRESHLY SHUCKED OYSTERS** 2 each  
*mignonette | lemon*



## BUY ONE GET ONE

HOUSE WINES  
WELL LIQUORS  
DOMESTIC & IMPORT  
BEERS



Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness. Please inform your server of any food allergies you may have.

An 18% gratuity, which is distributed to your server in its entirety, will be added checks of 6 or more people; applicable state tax will be added to your check.