

HAPPY HOUR

PROTEINS

MEAT LOVER'S MAC | 11

BACON II GRUYERE II FONTINA II AGED CHEDDER II 'NDUJA SAUSAGE

CASHEW CRUSTED WINGS | 11

RED CURRY GLAZE II CILANTRO CRÈME FRAÎCHE

FLATBREAD | 10

BASIL PESTO II HOUSEMADE SAUSAGE II FONTINA CHEESE

VEAL MEATBALLS | 11

TOMATO PORT WINE II SAGE

VEGAN NACHOS | 10

CACAO SEA SALT II CHILI TORTILLA CHIPS II BLACK BEANS II
CASHEW 'CHEESE' SAUCE II PICO DE GALLO

GREENS

* HARVEST SALAD | 11

FRESH STRAWBERRIES AND RADISHES II CHEF'S HOUSE DRESSING

* FARM-TO-FORK | 8

SAUTEED VEGGIES OF THE MOMENT II BASIL PESTO

EGGPLANT PARMESAN | 11

BAKED FRESH MOZZARELLA II TOMATO BASIL

HAND CRAFTED PASTA

ORECCHIETTE | 11

HOUSE SAUSAGE II MUSHROOM II PEARL ONIONS II BRANDY CREAM

F.Y.I

HAPPY HOUR DAILY

IN THE BAR & THE DINING ROOM 3-5PM
BAR BY THE RED DOOR 5-6PM WED-SUN

SPECIAL NIGHTS

TUESDAY HALF OFF WINE IN THE RESTAURANT
WEDNESDAY PRIX FIXE IN BAR BY RED DOOR

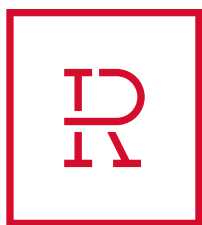
SATURDAY & SUNDAY BRUNCH

10AM-2:30PM

ETHICALLY SOURCED | SEASONAL CUISINE

EATING RAW OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK TO FOOD BOURNE ILLNESS.

*GLUTEN FRIENDLY



HAPPY HOUR

COCKTAILS

FANCY THAT | 9

VODKA || LEMON || SPARKLING WINE || MINT || POMEGRANATE SYRUP

EARL'S NIGHT OUT | 9

SPICY PEPPERS INFUSED GIN || LEMON || HONEY

GOLDEN EYE | 10

BOURBON || LEMON || CURACAO LIQUEUR || ORANGE BITTERS || PEYCHAUDS BITTERS

WHITES

WINE OF THE DAY || 6

CHARDONNAY || 9

PINOT GRIGIO || 7

SAUVIGNON BLANC || 9

PROSECCO, NV 187ML || 8

REDS

WINE OF THE DAY || 6

PINOT NOIR || 7

RED BLEND || 8

MALBEC || 9

BEER

ROTATING TAP || 7