

Happy Hour Snacks

\$1.00

House Pickles
Marinated Olives
Cucumber Salad
Rustic Bread and Olive Oil

\$2.00

Fries & Whole Grain Mustard Aioli
Fried Almonds
Deviled Eggs
Fingerling Potatoes & Rouille

\$3.00

Battered Fried Green Beans & Spicy Mayo
Onion Rings & Caper-Red Onion Aioli
Tempura Mushrooms & Ponzu
Roasted Beets & Goat Cheese

\$4.00

Soup of This Fine Day
Caesar Salad with Croutons & Parmesan
B.L.T. Slider
Chicken Confit Nuggets & BBQ Sauce

\$5.00

Spaghetti with Garlic, Kale, Bacon & Parmesan
Steamed Mussels with Smoked Tomato Cream
Salmon Cakes with Tartar Sauce

\$6.00

Charcuterie - Salamis, Pickles and Olives
Steakbites & Chimichurri
Something Else with Something Good
(ask your server)

\$7.00

Grilled Flatbread with Arugula and Sweet Onions
Grilled Flatbread with Tapenade and Piquillo Chiles
Steamed Clams with Garlic and White Wine

\$8.00

Grilled Flatbread with Fennel Salami
Mozzarella and Red Onion
Grilled Flatbread with Crimini Mushrooms
Goat Cheese and Caramelized Onions
Burger - White Cheddar, Aioli, Brioche Bun

\$9.00

Grilled Flatbread with Andouille Sausage, Monterey
Jack Cheese and Garlic Green Chiles
Grilled Flatbread with Prosciutto, Asparagus
Emmentaler Cheese and Arugula
Burger - White Cheddar, Bacon, Aioli, Brioche Bun
Cheese Sampler Platter

\$10.00

Ground Round Deluxe - all natural beef burger on
a brioche bun with applewood smoked bacon,
emmentaler cheese, organic fried egg, avocado, let-
tuce, onion, tomato, housemade pickles
and 23H secret sauce