
HAPPY HOUR

SNACKS 6 EACH

Bacon Wrapped Dates
blue cheese dressing (d)

Truffle Parmesan Fries
chives, truffle oil (d)

SMALL PLATES 9 EACH

Autograph Wedge
*bacon, tomatoes, crumbled
blue cheese, blue cheese dressing (d)*

Blackened Salmon Tacos
*pico de gallo, pickled red onion,
shredded lettuce*

Whipped Ricotta
*hot honey, toasted pistachios,
grilled sourdough (d,g,n)*

Prince Edward Island Mussels
*allagash white, aromatics,
lemon butter (d,g,s)**

MEDIUM PLATES 15 EACH

8 oz Dry Aged Burger
*gruyère cheese, dill pickles, (d,g)**

½ DOZEN OYSTERS
ON THE HALF 12
*cocktail sauce (s)**

WINES BY THE GLASS 8

House *Sparkling, CA*

Crow Canyon *Chardonnay, CA*

Albertoni *Pinot Grigio, Veneto, IT*

Crow Canyon *Cabernet Sauvignon, CA*

Montsable *Pinot Noir, CA*

CANS / BOTTLED BEER 7

Hoegaarden
witbier 4.9%

Tröegs “DreamWeaver”
hefeweizen 4.8%

Stella Artois 5%

Neshaminy Creek “Fearless Pale Ale”
american pale ale 5.3%

CLASSIC COCKTAILS 9

Walking On The Sun
*house infused jalapeno tequila, raspberry puree,
fresh lime*

Cosmo
*citrus vodka, lime juice, triple sec,
cranberry juice*

Bartender’s Specialty Cocktail
masterfully crafted daily specialty cocktail

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*