

Happy Hour Menu

Iceberg Wedge 5

Applewood Smoked Bacon, Blue Cheese,
Tomato, Red Onion, Blue Cheese Dressing

Organic Herb Salad 6

Baby Spinach, Arugula, Goat Cheese, Tomatoes,
Fennel, Shallots, Tarragon, Chives, Parsley, Basil,
Preserved Lemon Vinaigrette

Raclette Fondue 8

Melted Raclette Cheese, Boiled Potatoes,
Green Beans, Prosciutto di Parma
& Cornichon Pickles

Organic Cauliflower & Goat Cheese Gratin 6

Cauliflower, Goat Cheese,
Herb-Parmesan-Panko Crust

Sweet Potato Fries 5

Cinnamon-Paprika Dusted,
Maple Crème Fraîche

Roasted Poblano 6

Artichoke, Spinach & Parmesan,
Cream Cheese Sourdough Toast

Chilean Blue Lip Mussels & Clams Duo 7

Light Cream Tomato, Leek & Herb Broth,
Grilled Bread

Wild Lump Blue Crab Cakes 6

Corn, Red Bell Pepper & Chive Salad,
Creole Aioli

Chicken Wontons 5

Chicken, Corn, Cilantro & Manchego Cheese,
Chipotle Cream

Drinks

House Wine by the Glass 6

Jean Philippe Champagne
Greystone Chardonnay
Greystone Merlot

Mulderbosch, Rose of Cabernet Sauvignon

Premium Wine by the Glass 8

Villa Maria Sauvignon Blanc
Laboure-roi Pinot Noir
Greystone Cabernet
Graffigna Malbec

Menu Available from 5—6 p.m.

Pricing Reflects Discount