



BAR HAPPY HOUR

FOOD

+house fries
beet catsup 5

+coperta olives ^{GF}
garlic, rosemary 5

+pork butter toast
radish 5

+burrata
bread + olive oil 6

+sweet potato tots
miso lime sauce 7

+fig + pig flatbread
fig jam, gorgonzola 8

COCKTAILS \$7

lime after thyme
vodka, thyme syrup, lime

grapefruit spritz
aperol, citrus, sparkling

old fashioned
bourbon, demerara

WINE \$6

sparkling

white

red

EVERYDAY. BAR ONLY. 5-6:30PM

^{GF} These menu items can be made gluten-free. | Not all menu items are listed. Please inform your server of any food allergies or sensitivities.

* These items are served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

executive chef/owner: Paul C Reilly