

\$10 Happy Hour Appetizers

Vegetable Flatbread

Olive oil, asparagus, wild mushrooms, tomato, onion, parmesan cheese, with sweet and spicy mustard drizzle

White Truffle Cheese Fries

Grated aged parmesan, fresh herbs, and white truffle oil

Seasonal Vegetables

Balsamic brie dipping sauce

Mediterranean Hummus

With grilled pita

Gourmet Pub Burger

6oz of Kobe beef, sharp cheddar, bacon, and chipotle aioli, with house made pickles and lettuce on side

Maryland Lump Crab Cakes

Arugula, fennel, and roasted red pepper with sherry butter and chipotle aioli

Bistro Mussels

White wine lobster broth, sweet onion, tomato, and roasted garlic with bruschetta

Caprese Flatbread

Tomato, mozzarella, basil, balsamic reduction and olive oil

Umami Kobe Sliders

Kobe beef mini burgers, Vermont cheddar, and garlic aioli on brioche rolls

Amber Glazed Salmon Flatbread

Caper cream cheese, aged parmesan, wild greens, and fennel

Fried Calamari

Crispy fried calamari, parmesan served with chipotle aioli and agrodolce sauce

Truffle Chicken Wild Mushroom Flatbread

Buerre fondue, grilled chicken, wild mushrooms, parmesan, truffle oil

Coconut Shrimp

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce

\$20 Bottles of Wine

Riesling

Rudi Wiest, Germany '16

Sauvignon Blanc

Wither Hills, Marlborough, NZ '17

Pinot Grigio

Lagaria, Italy '16

Chardonnay

Hess Select Shirrtail Ranches, California '16

Malbec

Altos del Plata, Argentina '16

Pinot Noir

Magnolia Court, Central Coast, California, '14

Cabernet

Ryder Estate, California '16

Cabernet

Cannonball, Sonoma, California '16

Meritage

CMS, Washington '15

Cocktails (10oz)

Oceano Martini - \$18

Margarita Mojito Martini - \$18

Negroni - \$15

Tito's Mule - \$12

Quantine Punch - \$15

Rye Manhattan - \$20

Old Fashion - \$20

Happy Hour Available TOGO Only

Monday - Friday 4-6pm

*No substitutions