

# HAPPY HOUR

4:30-5:30pm Wednesday to Saturday

- T o m a t o S o u p** 9.  
basil, red pepper, onion, garlic,  
coconut milk, balsamic, extra virgin  
olive oil, scallions vgf
- B a b y S p i n a c h B o w l** 8. | 15.  
house pickled beet + onion, fresh pear,  
dried cherries, hazelnuts, lime  
vinaigrette vgf
- A r u g u l a S a l a d** 7. | 13.  
goat cheese, fresh blueberries,  
candied pecans,  
lime vinaigrette vo gf
- K a l e A v o C a e s a r** 6. | 11.  
kale, avocado, baby romaine, hand cut  
croutons, house caesar dressing,  
lemon, reggiano gfo
- W a r m B i s c u i t s** 8. | 13.  
flakey, made-from-scratch buttermilk  
biscuits, honey butter, salt flake  
butter, blackberry whiskey butter
- P u l l e d P o r k F i r e C r a c k e r** 18.  
pulled pork, caramelized onion, mozzarella,  
maple- Szechuan pepper glaze, scallions,  
Woodstone fired '00' flour crust
- S m o k e d S a l m o n F i r e C r a c k e r** 19.  
locally caught + smoked wild salmon,  
mozzarella, herbs, chili flakes, lemon, olive oil,  
arugula, Woodstone fired '00' flour crust
- S t r o m b o l i** 17.  
our blend of cheese, sausage + cured italian  
cold cuts wrapped and baked in  
hand-stretched '00' flour dough,  
served hot with house marinara sauce
- G r i l l e d P r a w n S k e w e r s** 17.  
garlic, herbs, lime, salt flakes, habanero aioli,  
garlic toast points df gfo
- R a w O y s t e r s o n I c e \*** 18.  
a half dozen, pink peppercorn mignonette or  
horseradish cocktail sauce, fresh lemon gf df

**HAPPY HOUR**

**4:30-5:30**

**WEDNESDAY TO SATURDAY**

**SEE OTHER SIDE FOR**

**HAPPY HOUR DRINKS**