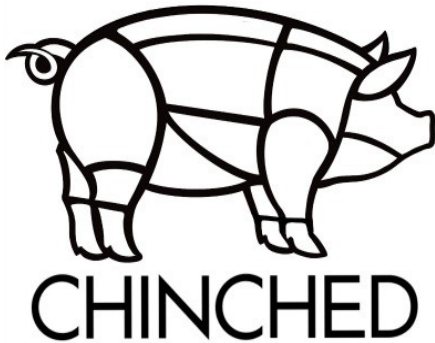


Happy Hour Menu



Happy Hour

5:00 – 7:00 Thursdays

Happy Hours Specials

\$2.50-A-Shuck on Select Oysters

House made sauces available on request

Happy Hour Charcuterie 20

Served with all the necessary accompaniments
and our Local Pint of the Evening

Other Charcuterie Offerings

- Pâté Sampler Plate** 15
A Chef's Choice Sampling of our House Made Pâtés
Served with Pickles, Mustard, Fruit Compote and
Crackers
- Pan Fried Duck Confit** 16
Served with Pickles, Mustard, Fruit Compote and
Grilled Bread
- Grilled Sausage Platter** 17
A Chef's Choice of our House Made Sausage served
with Pickles, Mustard and Grilled Bread
- Caramelized Pork Belly Rillons** 15
Served with Pickles, Mustard, Fruit Compote and
Grilled Bread
- Mixed Grill** 18/32/60
A Chef's Choice Sampling of our House Made
Charcuterie meats Served Grilled and Seared with
Mustard, Pickles and Grilled Bread

Snacks

- Bread Service 2/person
Marinated Olives 8
Pickles 5
Candied Nuts 5
Individual Cheese Course 6
- Crispy Pig Ears** 13
Buffalo Sauce or Dill Pickle
- Soy Caramelized Parsnips** 8
Soba Noodles, Ginger, Garlic, Chili, Cilantro, Sesame
Crisp
- Salt Cod a la Mexicano** 8
Potato, Tomato, Peppers, Garlic, Capers, Olives,
Almonds
- Grilled Lester's Carrots** 8
Smoked Paprika Vinaigrette, Manchego, Pistachio
Crumble
- Pan Roasted Duck Breast** 12
Potato Risotto, Braised Pearl Onions, Blueberry-
Rosemary Jus
- Potato Wrapped Cod** 12
Coconut Green Curry, Cod, Mussels, Shrimp, Cilantro,
Peanuts
- Stoney Ridge Farm Chicken Ballotine** 12
Chorizo Stuffing, White Beans, Greens, Sundried
Tomato
- Newfoundland Gourmet Mushroom Carbonara** 9
Tagliatelle, Parmigiano, Black Pepper, Parsley
- Moroccan Style Exploits Meadows Lamb Stew** 12
Tomato, Chickpeas, Warm Spices, Apricots, Toasted
Almonds