



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

- Grilled Charcuterie Platter 20**
A Chef's Choice Sampling of our House Made Charcuterie Meats Grilled and Served with Mustard, Pickles and Grilled Bread
- 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

Happy Hour Menu

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
- Japanese Chicken and Waffles 8**
Chicken Karaage, Okonomiyaki, Kewpie Mayo, Furikake
- Lester's Green Leaf Salad 8**
Chimichurri Ranch, Canadian Bacon, Fresh Cheese, Pepitas Crisp
- Ricotta & White Bean Agnolotti Pasta 7**
N'duja Brodo, Wilted Greens, Parmigiano, Olive Oil
- Baccala Mantecato Alla Veneziana 7**
Salt Cod, Potato, Garlic, Olive Oil, Grilled Bread
- Potato Wrapped Cod Jambalaya 9**
Grilled Cajun Boudin, Shrimp, Mussels, Green Onions
- Braised NL Rabbit Pappardelle 8**
Tuscan Style Rabbit Ragout, Parmigiano, Parsley, Breadcrumbs
- Grilled Lester's Farm Carrots 7**
Peanut Sauce, Ajaad Pickled Cucumber, Cilantro, Peanuts
- Happy Hour Pig Mac 14**
Two Sausage Patties, Chinchéd Bacon, Five Brothers Queso, Pickle, Onion, Lettuce, Pig Mac Sauce, Sesame Bun