



HAPPY HOUR

PETITS PLATS {APPETIZERS}

MARINATED OLIVES & MARCONA ALMONDS 9

citrus, garlic, thyme, espelette, olive oil

CHICKEN LIVER PÂTÉ 12*

fruit coulis, pickled mustard seeds, grilled sourdough

FROMAGE 18

daily rotation, crostini, salted honey, compôte

HOUSE SALADE 10*

mixed greens, champagne vinaigrette, fennel, radish, sleeping beauty cheese

POMMES FRITES 9*

kennenbec potato, garlic aioli, ketchup

OYSTERS 1/2 SHELL 18*

1/2 dozen oysters, cocktail sauce, horseradish, mignonette

CLAMS 21*

lardons, white wine, shallot, butter, grilled bread

FISH & CHIPS 22*

lightly battered fish, truffle tartar, pickled onions, fries

CHEESEBURGER 14*

house ground beef, gruyère, aioli, olive oil brioche bun

FRIED CHICKEN SANDWICH 16*

lightly battered boneless hind-quarter, smoked aioli, pickled red onion



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HAPPY HOUR

VINS AU VERRE ET PICHET

{WINES BY THE GLASS & PITCHER}

	glass	demi pichet	pichet
PICPOUL ~ HECHT & BANNIER '23 <i>france · fresh, lively, unoaked, mineral spine</i>	9	14	23
SAUVIGNON BLANC ~ TE MATA '23 <i>new zealand · lime, passionfruit, guava, honeydew melon</i>	12	17	29
ROSÉ ~ DOM. LA ROCALIÈRE 'TAVEL' '24 <i>france · red fruits, fruity, finesse, strength</i>	12	17	29
MALBEC ~ RUCA MALEN '23 <i>mendoza, arg. · velvety palate, round tannins, violet, dark berries, herbs</i>	9	14	23
BUBBLY ~ ALBERT BICHOT CRÉMANT ROSÉ NV <i>france · fragrant raspberry, fresh strawberry, vibrant, charming</i>	12	17	29

BIÈRES

{BEERS}

FORT GEORGE VORTEX IPA 6

SEAPINE PILSNER 6

COCKTAILS

MARGARITA 9

blanco tequila, cointreau, lime, salt

MARTINI 9

beefeater gin or titos vodka, dry vermouth

CLASSIC DAIQUIRI 9

bacardi rum, lime, sugar, served up

OLD FASHIONED 9

four roses bourbon, demerara, angostura bitters, amarena cherry



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