



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 aioli, pickled onions, fries

CHEESEBURGER 14*

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

CHICKEN SALADE SANDWICH 19*

roasted hind-quarters, mirepoix, garlic aioli, mustard, dill, house pickles, frisée, brioche, french fries

**Consuming meat, fish, shellfish, or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server regarding any dietary restrictions you may have.*



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 aioli pickled onions, fries

CHEESEBURGER 14*

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

CHICKEN SALADE SANDWICH 19*

roasted hind-quarters, mirepoix, garlic aioli, mustard, dill, house pickles, frisée, brioche, french fries

**Consuming meat, fish, shellfish, or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server regarding any dietary restrictions you may have.*



HAPPY HOUR

VINS AU VERRE ET PICHET

{WINES BY THE GLASS & PITCHER}

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

BIÈRES

{BEERS}

FORT GEORGE VORTEX IPA 6

SEAPINE PILSNER 6

COCKTAILS

APEROL SPRITZ 14
aperol, crémant d' alsace, sparkling water, orange wedge

PALOMA 10
blanco tequila, lime, grapefruit soda

MARTINI 9
gin or vodka, dry vermouth

GIMLET 9
gin, lime, sugar, served up

LILLET BLANC & TONIC 9



HAPPY HOUR

VINS AU VERRE ET PICHET

{WINES BY THE GLASS & PITCHER}

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

BIÈRES

{BEERS}

FORT GEORGE VORTEX IPA 6

SEAPINE PILSNER 6

COCKTAILS

APEROL SPRITZ 14
aperol, crémant d' alsace, sparkling water, orange wedge

PALOMA 10
blanco tequila, lime, grapefruit soda

MARTINI 9
gin or vodka, dry vermouth

GIMLET 9
gin, lime, sugar, served up

LILLET BLANC & TONIC 9