



HAPPY HOUR

BEERS ON DRAUGHT

Lone Palm | Ravenous Pig
Golden Ale 6

Under Duck | Central 28
American Lager 6

BOTTLE + CAN

Cloud Chaser | Crooked Can
Hefeweizen 7

Guavacation | Ivanhoe Park
Sour 8

Glutenberg | California
India Pale Ale 6

CRUSHED GRAPES 9

Joel Gott Chardonnay
Monterey, California

Cantine Elvio Tintero Moscato
Piedmont, Italy

Chateau Ste Michelle Rose
Columbia Valley, Washington

Josh Cellars Pinot Noir
California

LIBATIONS

Planter's Punch
Draft Cocktail, Blackwell Rum,
Locally Sourced Hibiscus Tea,
Demerara Syrup 10

Single Well Pours 7

NON ALCOHOLIC

Boylan Sodas
Orange Soda + Cane Cola 4

Me Sorrel
Hibiscus Tea 5



HAPPY BITES

Arancinis

Saffron + Asiago Risotto
Croquettes 9

Prime Beef Meatballs

Mushroom Confit,
Foie Gras Emulsion 9

Hand Cut Frites

Rosemary Salt,
Malt Vinegar Dust 6

Zaatar Spiced Flatbread + Dip

Choice of Dip:

Black Eyed Peas Hummus
Eggplant Caviar, Pickled Peppers
Tahina Verde, Garlic Chips
11

Pasture Prime American Wagyu Sliders*

Brioche Buns, Port Jam,
Drovers Road Cheddar,
Mustard Sauce 15

Vintage Cheese Plate

Served with Accoutrements 15

Cow: Sweet Grass Dairy "Green Hill" (GA)
Double Cream, Soft Ripe, Silky

Goat: Sunshine Farms Goat Asiago (FL)
Nutty, Semi Soft, Tangy, Grassy Notes

Blue: Sweet Grass Dairy "Asher Blue" (GA)
Earthy, Natural Rind, Creamy