

HAPPY HOUR MENU



Daily Oysters cucumber mignonette
1.50 each

Tapas

- Olives, herb, chili, olive oil 2
Patatas Bravas fried potato, paprika, spicy aioli 2
Spanish Fried Cauliflower, garlic yogurt 4
Sweet Corn Fritter, kasseri cheese, pepper puree 4
Bacon wrapped Medjool Dates, citrus yogurt 5
Halloumi, *muhummara*, grape, mint 5
Bruschetta sheep's ricotta, fig *caponata*, pine nut 5
Lamb Meatball, san marzano, couscous, almond 7
St. Louis Pork Riblets, harissa, pickled vegetable 8
Salmon *Crudo*, avocado, pickled onion, tobiko 9

Bar Plates

- MED SPREADS pita & crudités 7
chickpea/garlic/aleppo pepper
red pepper/sundried tomato/feta
roasted eggplant/smoked paprika/olive
- "The Med" Burger 9
grass-fed beef, slow roasted tomato, berkshire bacon
Calkins Creamery havarti, salsa verde
- Point Judith* Calamari Fritto 7
cilantro, padron, lemon-caper aioli, chili, pomodoro
- Mussels *Provençal* 9
shallot, tomato, garlic, saffron broth, pernod, rouille

Cocktails 6

Italian Peachcomber
rum, peach, turmeric, aperol, prosecco

Kentucky Cornstar
michter's rye, blueberry-corn purée, cherry heering

Wine

SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

WHITE

Verdejo *Torres "Verdeo" '16, Rueda* 5
Albariño *Pazo das Bruxas'16, Rias Baixas* 6

ROSÉ

Syrah Bl. *Domaine Terrisses '16, Gaillac* 6

RED

Rioja *Torres "Altos Ibericos" '14, Rioja* 5
Rhône Bl. *Pierre Vidal "CdN" '16, Rhône* 6

Sangria Pitcher 20

RED/ WHITE/ SPARKLING

Draft Beer 5

Yards Philly Pale Ale (PA) 4.6%

Available Monday thru Friday

4:00 to 6:30

BAR and TAVERNA ONLY