

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

Eggplant *fritter*, smoked mozzarella, tomato 4

Bacon wrapped Medjool Dates, citrus yogurt 5

Halloumi, *muhummara*, pomegranate, mint 5

Bruschetta sheep's ricotta, fig *caponata*, pine nut 5

Free Range Veal Meatball, pomodoro, polenta 7

St. Louis Pork Riblets, harissa, pickled vegetable 8

Salmon *Crudo*, avocado, pickled onion, tobiko 9

Bar Plates

Chick Pea & Garlic Hummus 5
aleppo pepper, grilled pita

"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

Garden & Gun

mezcal, pisco, roasted pineapple purée, juiced celery
szechuan-fennel rim

Tom Collins & The Revolution

bluecoat gin, grapefruit, juiced cucumber, luxardo, soda

Wine

SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

WHITE

Sauv. Blanc *Largas Horas '16, Chile* 5

Pinot Grigio *Scarbolo '16, Friuli* 6

ROSÉ

Syrah Bl. *Garagai '16, Côte de Provence* 6

RED

Rioja *Torres "Altos Ibericos" '14, Rioja* 5

Rhone Bl. *Pierre Vidal "CdN" '16, Rhone* 6

Sangria Pitcher 20

RED/ WHITE/ SPARKLING

Draft Beer 5

Yards Philly Pale Ale (PA) 4.6%

Stone Brewing IPA (CA) 6.9%

Available Monday thru Friday

4:00 to 6:30

BAR and TAVERNA ONLY