

HAPPY HOUR MENU



Daily Oysters mignonette
1.50 each

Tapas

Olives, herb, chili, olive oil 2

Patatas Bravas fried potato, paprika, spicy aioli 2

Chorizo & Manchego *Croquette*, smoked paprika 4

Halloumi, *muhummara*, grape, mint 4

Lamb *Skewer*, padron pepper, onion, tzatziki 5

Bacon wrapped Medjool Dates, citrus yogurt 5

Bruschetta, wild mushroom, whipped ricotta 6

Gambas al Ajillo, shrimp, garlic butter, aji, sherry 6

Lamb Meatball, san marzano, couscous, almond 7

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

Tom Collins & The Revolution
bluecoat gin, juiced cucumber, grapefruit, luxardo, soda

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. *Garagai ’16, Côte de Provence* 6

RED

Rioja *Torres “Altos Ibericos” ’14, Rioja* 5

Rhone *La Ligiere “Les Capelles” ’14, Rhone* 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