

## Social Hour WEEKDAYS 3P.M.-6P.M.

TRUFFLE FRIES black truffle Gruyère fondue, duck fat, parmesan, chive	8
HALF DOZEN EAST COAST OYSTERS*	16
PORK BELLY LETTUCE CUPS Korean condiments, kimchi, scallion, pickled daikon	8
CHARCUTERIE any two from our offerings	13
PARKER HOUSE ROLLSbrushed with butter and finished with salt	7
BABA GHANOUSH & FLATBREAD roasted eggplant, tahini, garlic confit, lemon, za'atar	8

 $<sup>^{\</sup>star}\mathrm{Consuming}$  raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# DRINK

### COCKTAILS

BOSTON SOUR* 9.5 Few Bourbon, fresh lemon,	
cane syrup, egg white SOCIAL MULE 10.5	
R6 Vodka, housemade	
agave ginger syrup, fresh lime juice, Fever-Tree	
Time Juice, reven-Thee	

BOLLED-IN-BOND
OLD-FASHIONED 9.5
Old Grand-Dad Bourbon
Bottled-in-Bond stirred
with cane syrup and
bitters and garnished
with an orange peel

### DEALER'S CHOICE WHISKEY HIGHBALL...........9 our choice of whiskey, your choice of club soda or ginger ale, served with a lemon wedge

ROTATING COCKTAIL.......9 ingredients vary, ask your server about today's selection

### BEER & WINE

BEER
• Bottle Logic 714 Blonde Ale
• Trademark Brewing Codebreaker West Coast IPA
WINES BY THE GLASS
PREMIUM WINES BY THE GLASS  • Coeur de Terre Pinot Noir  • Hartford Court Chardonnay
SANGRIA