



happy hour

chilled

Blue Point Oysters* 1 EA

Shrimp Cocktail 2 EA

Today's Smoked Fish Paté 4
crudité vegetables, crostini

Artisan Cheese Plate 5
today's selection of artisan cheeses
with accoutrements

hot

Wild Mushrooms, Grits & Greens 4
shaved parmesan, truffle oil

Bourbon Teriyaki Chicken Skewers 5.5
peanuts, sweet corn black bean relish

Steamed Blue Hill Bay Mussels 6
spicy white wine tomato broth

Oysters Rockefeller 6.5
spinach, bacon, pernod, breadcrumbs

Local Yellow Perch & Chips 12
steak fries, horseradish slaw, dill pickle tartar

~ happy hour items are for dine-in only / no substitutions ~

*There is an increased risk of foodborne illness
when consuming raw or undercooked meats and seafood

KF May '18

\$6 classic cocktails

Moscow Mule
three olives vodka,
fever tree ginger beer, fresh lime

French 75
watershed bourbon barrel gin,
fresh lemon, simple syrup, bubbles

Classic Martini
hangar one vodka or botanist gin,
dolin blanc, orange bitters

Barrel Aged Vieux Carre
stranahan's whiskey, remy martin vsop,
antica vermouth, benedictine
- barrel aged four weeks -

wine

Mionetto Prosecco \$5

William Hill Central Coast Chardonnay \$6

Ergo Red Blend \$5

Bartender's Wild Card \$6

~ happy hour monday through friday ~
4pm - 6pm in the bar room
all day sunday

KF 4-2-18