

Evening Menu

Available from 4pm - 9pm

PREMIUM SHELLFISH

CHEF'S SELECTION OF OYSTERS 18

half dozen east and west coast oysters

CHILLED PRAWNS 24

green goddess, gin cocktail sauce

CHILLED MAINE LOBSTER 24

green goddess, gin cocktail sauce

HORS D'ŒUVRES

PETIT BRIE 16

local honey, apricot compote, warm baguette

JAMBON BAYONNE 18

grain mustard, cornichon

FOIE GRAS PARFAIT 18

spiced pears, port wine, grilled knob onion

WINE, BEER & SPIRITS

Bubbles

JCB NO. 21 BRUT 14 / 56

CHARTOGNE TAILLET BRUT 22 / 88

White

PATIENT COTTAT SANCERRE 16 / 64

PASCAL CLEMENT CHARDONNAY 16 / 64

Red

RAMEY CLARET 18 / 72

M&S OGIER SYRAH 15 / 60

BANSHEE PINOT NOIR 15 / 60

Rose

LAPORTE LE BOUQUET 8 / 32

Cocktail on Tap

MARGEAUX OLD FASHIONED 13

four roses bourbon, pommeau de normandie
toasted pecan demerara

Beer

AMSTEL LIGHT 7

STELLA ARTOIS 7

KRONENBOURG 1664 6

GOOSE ISLAND MATILIDA 8

3 FLOYD'S ALPHA KING 8

FOUNDER'S PORTER 8

ROSE HAPPY HOUR 4PM - 6PM EVERY DAY

\$5 GLASS / \$20 BOTTLE