



WEEKEND AFTERNOONS - AUGUST 2017

SNACKS

Gougeres 6
Bar Nuts 5
Marinated Olives 4
Radishes + Olive Butter 7

CHEESE

Barkeater Buche, Asgaard Farm NY
Dorset, Consider Bardwell Farm, VT
Alpha Tolman, Jasper Hill Farm, VT
+ local honey & sugar plums
6 / 11 / 15

SMALL PLATES

Squash Panzanella
tomato vinaigrette, chickpea crouton,
chili, almond 13

Roasted Beets
purslane, lemon, yogurt, burnt honey 13

Chicken Liver Mousse
sweet vermouth, cherry compote,
crostini 10

Caesar
lemon-anchovy dressing, parmesan 9

SANDWICHES

Burger + Fries
aged cheddar, tomato,
butter lettuce, red onion 16 [+bacon 2]

Fried Oyster Sandwich
pickled beet remoulade, cherry
tomatoes, corn + ranch butter 17

DRINK SPECIALS

All House Cocktails \$10
Croydon Cream Ale \$3 or Bucket of 6 \$15
Bartender's Choice Boilermaker \$9
20% off all large format beers [22oz+]



WINES BY THE GLASS

Bubbles
Bohigas Cava, Penedes, Spain NV 10/40
Aphros Sparkling Rose, Vinho Verde, Vinhao 2013 13/52

White
40oz Muscadet, Loire, Melon de Bourgogne 2016 (1L) 10/50
Borell-Diehl Trocken, Pfalz, Muller Thurgau 2016 (1L) 11/55
Prebende Beaujolais Blanc, Loire, Chardonnay 2016
12/45

Red
Ampeleia Unlitro IGT, Tuscany, Grenache 2015 (1L) 10/45
Veronica Ortega 'Quite', Bierzo, Mencia 12/48
Moccagatta Barbera d'Alba, Piedmont, Barbera 2015
12/48

*we love parties!
host your's here!
ask Anna for details*