

HAPPY HOUR

MEAT AND CHEESE

Served with fruit, honey, fig jam and focaccia

1 for \$5
3 for \$13
6 for \$23

1 for \$4
3 for \$10
6 for \$19

24-Month Jamon Serrano
Península Ibérica, Spain

Duck Prosciutto
Sullivan County, New York

Mortadella
Bologna, Italy

Salame Calabrese
Oceanside, California

Salame Norcino
Oceanside, California

Quadrello di Buffala
Lombardy, Italy

12-Month Manchego
La Mancha, Spain

Sottocenere
Veneto, Italy

Reggianito
Colonia, Uruguay

Chevrai
Ontario, Canada

TAPAS

Olive Medley <i>garlic, bay leaf, rosemary, red wine vinegar, evoo</i>	\$3
Cucumbers & Tomatoes <i>Sherry vinaigrette, pickled onion</i>	\$6
Hummus <i>Chickpeas, tahini, dried olive, evoo</i>	\$5
Labneh <i>Strained yogurt, mint, EVOO</i>	\$5
Baba Ghanouj <i>Eggplant, tahini, garlic, lemon, evoo</i>	\$5
Fried Halloumi <i>Ramp pesto, pickled ramps, sprig onion salad</i>	\$8
Tortilla Española <i>Harissa aioli</i>	\$4
Soft shell crab <i>Rice flour tempura, warm seashore salad, ramp pesto, old bay aioli</i>	\$10
Corridor potatoes <i>Potato, harissa aioli, feta</i>	\$5
Hanger Steak <i>Ramp chimichurri</i>	\$10
Chicken Kabob (2) <i>Saffron, chicken crackling, harissa aioli</i>	\$7
Kafta Kabob (2) <i>Ground beef, onion, sumac</i>	\$7

PIZZA

Mozzarella <i>San Marzano tomato, whole milk mozzarella, fresh mozzarella, Mozzarella di Bufala Campana, black peppercorn</i>	\$11
Fugazzeta <i>Grilled onion, fontina, mozzarella, oregano</i>	\$9
Palmito <i>Hearts of palm, San Marzano tomato, mozzarella, ham, egg, Kalamata olive, roasted red pepper, salsa golf</i>	\$14
Faina <i>Chickpea flour pancake, white peppercorns</i>	\$7