Please order AT THE BAR or from your table's QR code

****All to-go food items +$1 each****

Our kitchen is **VERY SMALL**. Items come out as they are ready, not always all together. Thank you for your patience and understanding!

Make any Salad a wrap served with chips for $1

(GF) = Items can be made gluten free **if requested**

All items are vegetarian
(V) = Items can be made vegan **if requested**

Tomato Basil Soup (V, GF) $6
House-made, served with crackers.

Grape Leaves (V, GF) $6
Marinated grape leaves filled with rice, savory herbs, simmered in a lemon broth. Served with a tahini dipping sauce.

Greek Salad (V, GF) $12
Mixed greens, cucumbers, red onion, tomatoes, Kalamata olives, and feta, Greek dressing.

Beet Salad (V, GF) $13
Mixed greens, fresh beets, goat cheese, red onion, candied walnuts, pepitas, champagne vinaigrette.

The Taco Salad (V) $14
Black pepper infused greens, black beans, mexican cheeses, bell peppers, onion, tomatoes, tortilla chippers, topped with vegetarian chorizo and our house-made crema.

Harmony Bowl (V, GF) $14
Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.

Blue Hen Bowl (GF) $14
Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes, blueberries topped with feta, candied nuts, and blueberry-balsamic vinaigrette.

A Snack $3
Goldfish or Chex mix!

Hummus Platter (GF) $13
Hummus drizzled with olive oil, fresh sliced veggies, Kalamata olives, feta, and warm pita.

Bavarian Pretzels $15
Five lightly salted pretzel sticks served with cheese sauce and honey mustard.

Nachos (GF) $14
Corn tortilla chips, Mexican melting cheeses, black beans, salsa, house-made lime crema, cotija, and pickled jalapenos.
Add avocado +$2
Add chorizo +$3

Roasted Butternut Squash Mac** $14
Cavatappi noodles in a rich, creamy four-cheese sauce, roasted butternut squash, red onion and sage will have you craving more.
**item is baked and requires a longer cook time

Desserts - $8

Classic Carrot Cake

Pistachio Ricotta Cake
served with Luxardo cherries

Chocolate Lava Cake
topped with ice cream and caramel!

SANDWICH SIDE OPTIONS:

Chips | Add a 4oz soup dunker +$1 | Tomato Soup: +$2 | Fruit: +$2
Side Salad - champagne vin. + cherry toms: +$2 | Fall Quinoa Medley: +$2

The Egg Sammy $13
An egg patty topped with cheddar cheese avocado, mixed greens, red onion, dijonaise served on a brioche bun. Served with fresh fruit or kettle chips.

Classic Grilled Cheese (V) $12
A blend of cheddar and swiss served on crisp Le Bus sourdough.
Like it spicy? Add pickled jalapenos!

Merc Melt (V) $13
Vegetarian pastrami, Swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.

The Gyro $13
Thin-sliced vegetarian gyro meat, tzatziki, Greek, cucumbers, feta, tomatoes, red onion, mixed greens, wrapped in pita.

Egg Salad Sandwich $12
Classic house-made egg salad topped with mixed greens, and paprika served on Challah bread.

The Bru-Burger $15
An Impossible burger patty topped with cheddar, served on a brioche bun with onion, ketchup, black pepper aioli, pickles, mango-habanero slaw, parm whispers...shh.

The Burger (V) $14
An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, mixed greens and black pepper aioli.

Turkey Sandwich (V) $12
Vegetarian turkey, sliced tomato, onion, greens with a touch of Greek dressing, dijonaise, and cheddar cheese served on a Le Bus Bakery brioche bun.

*** Check up at the bar for weekly specials***

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Check out our
ALL DAY
DRINK SPECIALS
Monday - Friday

WINE

Glass/Bottle $9/$30

Pinot Noir		Chardonnay
Cabernet		Sauvignon Blanc
Rose	Prosecco	Pinot Grigio

COCKTAILS

Espresso Martini $12
Fresh espresso, vanilla vodka, Kahlua, served up. Change it up add caramel, hazelnut, or mocha!

Merc-urita $12
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.

Harvest Mule $11
A festive blend of cranberry, fresh lime, vodka and ginger beer. In a copper cup no less!

London Fog Old Fashioned $12
Our Dutch House tea infused bourbon, lavender, orange bitters, orange and a fancy cherry. Over a big cube. (We have regular Old Fashioneds)

For more cocktails scan the QR at your table.

The Bourbon Bee $12
Bourbon, Aperol, honey, bitters, fresh lemon and pineapple. Served over a big cube.

Fall Spritz $11
A mix of cranberry, apple and vodka, topped with prosecco.

Spanish or Irish Coffee
Spanish $12: 151, Kahlua, Triple Sec, cinnamon, nutmeg
Irish $10: Jameson, sugar, topped with whipped cream

Bloody Mary or Mimosa $10

MOCKTAILS

Naked Life Canned Mocktails $7
Poured over ice. Choose your flavor, Mojito or Negroni Spritz! Delish!

Pink Pearl $10
Grapefruit, fresh lemon, pomegranate, Doc Paun's, simple, served up. Add gin, tequila, or vodka +$2

Pot of Gold $10
A delicious mocktail! Ginger, turmeric, fresh OJ, lime, peach. Add gin, tequila, or vodka +$2

NON ALCOHOLIC

Iced Tea - 1 refill (here ONLY) $4
Iced Tea - TOGO 16oz - $3
Iced Tea - TOGO 20oz - $4
Flavor Adds +.50: peach, blueberry, lavender

Sodas (sorry, no refills) $3
Coke, Diet, Sprite, Ginger Beer

The Hoppy Refresher $5
Hoppy, citrusy, carbonated beverage (0% abv)

Lemonade $3

Juices (sorry, no refills) $3
Apple, Orange, Grapefruit, Cranberry, Pineapple

San Pellegrino Sparkling Water $5

Hot Cocoa w/whipped cream $4

Hot Cider $3

BEER/CIDER

All beer/cider is poured into a frosty glass

Rotating Local IPA	$7
Rotating Local Lager	$7
Allagash White	$7
Warsteiner - German Pils	$5
Samuel Smith's Nut Brown	$5
Guinness - Nitro Stout	$6
Paulaner Grapefruit Radler	$6
Rotating Seltzer	$6
Finnish Long Drink	$6
Samuel Smith's Pear Cider	$6

Non-Alcoholic Beer:
Guinness, Heineken Zero, Sam IPA $6

COFFEE

Milks: Whole, Skim, Oat +.50
ALL available ICED or HOT

FLAVORS +.50: Vanilla, Lavender, Caramel, Hazelnut, Peppermint, Mocha, sugar-free vanilla, pistachio, and butter pecan!

	Sm / Lg
Hot or Iced Coffee ToGo	$3 / $4
Hot Coffee for here only (w/1 refill)	$4
Iced Coffee for here (no refills)	$3
Espresso (All shots are doubles)	$3
A shot in the dark A cup of coffee with a shot of espresso added.	$5 / $6
Cappuccino (8oz) Mostly frothed milk with espresso.	$4
Latte Steamed & frothed milk with espresso.	$5 / $6

SPECIALTY LATTES

	Sm / Lg
Baklava Latte A pistachio, honey, cinnamon latte, mmm!	$6 / $7
La La Land A wonderfully delicate oat milk latte with lavender and vanilla to carry you through.	$5.5 / $6.5
Canadian Cobbler A tasty maple blueberry latte. O'Canada!	$5.5 / $6.5
The Salty Bee Tasty honey latte lifted by sea salt, delish!!!	$5.5 / $6.5
Chai Latte	$5.5 / $6.5
Happy Fall Y'all Pumpkin, Caramel, cinnamon latte, yesss!	$6.5 / $7.5
London Fog	$5.5 / $6.5
Turmeric Ginger Caffeine free and healthy too!	$6 / $7
Pecan Pizazz!!! Butter Pecan, Vanilla, cinnamon and nutmeg	$5.5 / $6.5

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