



Please order at the bar or
from your table's QR code

Menu

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

Small bites and Shareables

A Snack	\$3	Tzatziki and Hummus	\$13
The rotating snack. Could be goldfish, could be a salty & sweet snack mix. Ask for deets.		Hummus drizzled with olive oil, tzatziki, stuffed grape leaves, fresh sliced veggies, and warm pita and kalamata olives.	
Tomato Basil Soup (v)	\$6	Bavarian Pretzels	\$13
House-made, served with crackers.		Five lightly salted pretzel sticks served with cheese sauce and hot honey mustard using local Ft. Casimir honey.	
Spinach Artichoke Dip	\$11	Nachos	\$12
House-made, served with corn tortilla chips.		Corn tortilla chips, mexican melting cheeses, black beans, topped with salsa, house-made lime crema, cotija, and pickled jalapenos	
Cheese Plate	\$13		
A selection of three cheeses, artisanal crackers, fresh fruit, hot pepper jam, mustard and candied pecans.			

Salads and Bowls

Beet Salad (v)	\$12	Blue Hen Bowl (v)	\$13
Mixed greens, roasted beets, goat cheese, pickled onions, walnuts, and pumpkin seeds tossed in our blueberry-balsamic dressing.		Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes and fresh blueberries topped with crumbled feta, candied pecans, and our blueberry-balsamic vinaigrette.	
Spring Salad (v)	\$12	Harmony Bowl (v)	\$13
Mixed greens, diced apples, gorgonzola, and candied pecans, tossed in our champagne vinaigrette dressing.		Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, and avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.	
Greek Salad (v)	\$12		
Mixed greens, cucumbers, red onion, tomatoes, kalamata olives, and feta, tossed in our Greek dressing.			

Sandwiches

Sandwiches are served with potato chips.

Substitute a cup of soup, side salad, or fruit - add \$2

Just want a tomato soup dunker for your sandwich? add \$1

Classic Grilled Cheese (v)	\$11	Pulled-Oat "Pork" Sandwich (v)	\$12
A blend of cheddar and swiss served on crisp Le Bus sourdough.		Pulled oat pork, house-made mango cilantro slaw, red onion, sweet baby rays bbq sauce, vegan mayo served on a vegan brioche bun.	
The Beet Melt (v)	\$12	The Burger (v)	\$12
Roasted beets, sliced apples, house-pickled onions, swiss, stone ground aioli served on crisp Le Bus sourdough.		An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, greens and black pepper aioli.	
Merc Melt (v)	\$12		
Pastrami from Love Again Local Deli, swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.			



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Drinking Hour:
Wed-Fri 3pm-6pm
Small bites and drink
discounts!

COCKTAILS

Espresso Martini	\$12
Espresso, vanilla vodka, Kahlua, served up.	
The Old Fashioned	\$12
Bourbon, simple syrup, Angostura bitters, and a Luxardo cherry served over a big cube.	
Our Corpse Reviver #2	\$12
Gin, Italicus bergamot liqueur, orange liqueur, lemon, absinthe, served up.	
Merc-urita	\$12
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.	
Hummingbird Sour	\$12
Aged rum, lemon, lime, Angostura bitters, orgeat, served over a big cube.	
Plum Alley Mule	\$11
Titos vodka, St. George Spiced Pear Liqueur, fresh lemon, Goslings ginger beer.	
Irish Coffee	\$10
Jameson, a bit of sugar, hot coffee topped with whipped cream...warm yourself up!	
Dutch Toddy	\$10
Bourbon infused with our house-blended Dutch House tea, cinnamon, fresh lemon, agave, served hot!	
Dalby Sidecar	\$12
Brandy, spiced pear liqueur, fresh lemon, sugar rim. Yummy McYum Yums!	
Frenchtown Cider	\$10
Dark rum and hot apple cider. Keep yourself warm during the cold months!	
Mimosa or Bloody Mary	\$9

Little Goat Coffee Roasters

Drip Coffee for here (12oz)	\$3
Drip Coffee for here (w/one refill)	\$4
Cold Brew 16oz/20oz togo	\$4/\$5
Espresso	\$3
Cappuccino	\$4
Latte 12oz/16oz	\$4.50/\$5.50

Flavor adds .50: vanilla, caramel, hazelnut, sugar-free vanilla, mocha. Chai is available!

Milk choices: whole, oat +.50

BEER/CIDER*

**We pour all cans into a clean, rinsed glass unless otherwise requested.*

Wilmington Brew Works IPA/Pale	\$7
16oz can	
Wilmington Brew Works Lager	\$7
Light, crisp and refreshing - 16oz can	
Samuel Smith's Cider	\$6
Sparkling Pear Cider - 12oz bottle	
2SP Up and Out	\$5
Hazy IPA - 12 oz can	
Troegs Perpetual	\$5
Crisp American IPA - 12oz can	
Warsteiner	\$5
German Pilsener - 12oz can	
Samuel Smith's	\$5
Nut Brown Ale - 12oz bottle	
Guinness	\$6
Nitro Stout - 14.9oz can	
Paulaner Grapefruit Radler	\$6
Perfect for summer! - 16.9oz can	
Bevy Citrus Refresher	\$5
Think alcoholic fresca & summer! - 12oz can	
Topochico Hard Seltzer	\$5
Strawberry Guava - 12oz can	

WINE

Glass/Bottle	\$9/\$36
Pinot Noir	Chardonnay
Cabernet	Sauvignon Blanc
Rose	Prosecco

Non-Alcoholic

**Sorry, no refills on juice or soda.*

Lagunitas	\$5
Hoppy Refresher (Zero Alcohol)	
Mocktail	\$9
Inquire at the bar, we can always whip something up for ya!	
Iced tea	\$3
Iced tea w/one refill	\$4
Juices and Sodas *	\$3
Apple, Orange, Cranberry, Lemonade, Grapefruit, Coke, Diet Coke, Sprite, Ginger Beer	