



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.

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

Beet Salad (V, GF) \$12
Mixed greens, fresh beets, goat cheese, red
onion, candied walnuts, pepitas, champagne
vinaigrette.

Spring Salad (V, GF) \$12
Mixed greens, diced honey crisp apples,
Gorgonzola, candied nuts, and our champagne
vinaigrette dressing.

The Taco Salad (V) \$13
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) \$13
Quinoa, mixed greens, chickpeas,
cucumbers, bell peppers, red onion,
avocado topped with pumpkin seeds,
dried cranberries, and our tahini dressing.

Blue Hen Bowl (GF) \$13
Quinoa, mixed greens, chickpeas,
cucumber, red onion, tomatoes, blueberries
topped with feta, candied pecans, and
blueberry-balsamic vinaigrette.

A Snack \$3

Goldfish or Chex mix!

Tzatziki and Hummus (GF) \$14
Hummus drizzled with olive oil, tzatziki,
stuffed grape leaves, fresh sliced veggies,
and warm pita and kalamata olives.

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 pulled pork +\$3
Add chorizo +\$3

Butternut Squash Mac** \$14
Cavatappi noodles in a creamy four-cheese
sauce, roasted butternut squash, red onion
and sage topped with toasted breadcrumbs.
Yum Yum!
**item is baked and requires a longer cook time

Desserts - \$7

Classic Carrot Cake

Pistachio Ricotta Cake
served with Luxardo cherries

Chocolate Lava Cake
topped with ice cream and caramel!

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS UNLESS LISTED

Add a 4oz tomato soup dunker to any sandwich for \$1.

SIDE SUBSTITUTIONS +\$2: Tomato soup or Fruit or Side salad

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.

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,
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 (V) \$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.

Pulled-Oat "Pork" Sandwich (V) \$13
Pulled-oat pork, house-made slaw infused
with habanero, mango, and cilantro topped
with red onion, Sweet Baby Rays bbq sauce
and vegan mayo served on vegan brioche.

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



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Wed - Fri
Happy Hour:
3pm-6pm
Small bites &
drink specials!

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!

The Old Fashioned \$12
Bourbon, simple syrup, Angostura bitters, and a
Luxardo cherry served over a big cube.

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

Gingersnap Spritz \$11
Apricot and Ginger liqueurs, ginger beer and
prosecco. Two snaps and a clap for this one!

Skinny Vinny \$10
Bourbon, Ginger beer, Club, fresh lemon and a
fancy cherry. Served with a lil extra je ne sais quoi.

Winter Cooler \$10
Vodka, grapefruit juice, cranberry, fresh lime
topped with club soda. Refresh yourself!

The Spanish Coffee \$12
151 Rum, Kahlua, Orange Liqueur, cinnamon,
nutmeg, topped with whipped cream and fire!

Irish Coffee \$11
Jameson Whiskey, simple, coffee, whipped cream.

Pineapple Upside Down Cake \$12
Vanilla Vodka, Dark Rum, Pineapple, Lime,
Pomegranate, orgeat, cherry.

Bloody Mary \$10
House-made mix with a chili lime salt rim.

Fresh Squeezed Mimosa (OJ or GF) \$10

Negroni Undone (non-alcoholic) \$11
Non-Alcoholic negroni usling Undone Gin, Campari,
and Sweet Vermouth. You might be fooled!

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)

Fresh Squeezed Juice \$4
OJ and Grapefruit

Juices (sorry, no refills) \$3
Apple, Cranberry, Lemonade, Pineapple

San Pellegrino Sparkling Water \$5

Hot Cocoa w/whipped cream \$4

Hot Cider \$3

For more
cocktails scan
the QR at your
table.

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

Stateside Cucumber Lemon Seltzer \$5

Finnish Long Drink \$6

Samuel Smith's Pear Cider \$6

N/A Guinness, Heinekin, Sam IPA \$6

Undone Non-Alcoholic Aperol Spritz \$8

COFFEE

We proudly serve Rock Bottom Coffee Roasters
roasted locally in Wilmington Delaware

Milks: Whole, Skim, Oat +.50

ALL available ICED or HOT

FLAVORS +.50: Vanilla, Lavender, Caramel,
Hazelnut, Peppermint, Mocha, Peach,
sugar-free vanilla and seasonals!

Hot Coffee ToGo \$3 / \$4

Hot Coffee for here (w/one refill) \$4

Iced Coffee \$3 / \$4

Espresso (All shots are doubles) \$3

A shot in the dark \$5 / \$6
A cup of coffee with a shot of espresso added.

Cappuccino (8oz) \$4
Mostly frothed milk with espresso.

Latte \$5 / \$6
Steamed & frothed milk with espresso.

Chai Latte \$5.5 / \$6.5
Tazo chai steamed with milk, yum!

Dirty Chai Latte \$6.5 / \$7.5
A chai latte with a shot of espresso!

La La Land \$5.5 / \$6.5
A wonderfully delicate oat milk latte with
lavender and vanilla to carry you through.

Christmas in a cup \$5.5 / \$6.5
Peppermint/mocha latte. Ms. Claus's fav!

Canadian Cobbler \$5.5 / \$6.5
A tasty maple blueberry latte. O'Canada!

The Salty Bee \$5.5 / \$6.5
Local honey latte lifted by sea salt, delish!!!

Happy Fall Y'all \$5.5 / \$6.5
Pumpkin caramel latte...leaves are falling!

Pecan Pizazz \$5.5/\$6.5
Butter pecan, vanilla, nutmeg latte. Warm up!

**** Decaf Espresso Available ****