



**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) \$13**  
Mixed greens, fresh beets, goat cheese, red onion, candied walnuts, pepitas, champagne vinaigrette.

**Summer Salad (V, GF) \$13**  
Avocado, tomato, bell peppers, black beans, cotija cheese served with chipotle pineapple mango dressing on the side.

**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) \$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!

**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

**Spicy Chipotle Chorizo Mac\*\* \$14**

Cavatappi noodles in a creamy four-cheese sauce, vegetarian chorizo crumbles, chipotle, baked to perfection!

\*\*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:**

Kettle Chips | Chips & 4oz soup +\$1 | Tomato Soup: +\$2 | Fruit: +\$2  
Potato Salad: +\$2 | Side Salad: +\$2 | Pasta Salad: +\$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 instead of 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, 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.

**Pulled-Oat "Pork" Sandwich (V) \$14**  
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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Mon - Fri  
Happy Hour:  
3pm-6pm  
Small bites &  
drink specials!

## WINE

<b>Glass/Bottle</b>	<b>\$9/\$30</b>	
Pinot Noir		Chardonnay
Cabernet		Sauvignon Blanc
Rose	Prosecco	Pinot Grigio

## COCKTAILS

<b>Espresso Martini</b>	<b>\$12</b>
Fresh espresso, vanilla vodka, Kahlua, served up. Change it up add caramel, hazelnut, or mocha!	
<b>Merc-urita</b>	<b>\$12</b>
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.	
<b>Part-Time Lover</b>	<b>\$12</b>
Tequila, Aperol, lemon, elderflower, Angostura, sugar rim, over a big cube.	
<b>London Fog Old Fashioned</b>	<b>\$12</b>
Our Dutch House tea infused bourbon, lavender, orange bitters, orange and a fancy cherry. Over a big cube. (We have regular Old Fashioneds too)	
<b>Pineapple Upside Down Cake</b>	<b>\$12</b>
Vanilla Vodka, Dark Rum, Pineapple, Lime, Pomegranate, orgeat, cherry.	
<b>The Clover Club</b>	<b>\$12</b>
Gin, Raspberry, Lemon, Doc Paun's, served up. A classic Philadelphia concoction!	
<b>Hummingbird Sour</b>	<b>\$12</b>
Dark Rum, fresh lemon and lime, orgeat, Angostura, simple. An ode to Trinidad & Tobago.	
<b>Bloody Mary or Mimosa</b>	<b>\$10</b>

For more cocktails scan the QR at your table.

## MOCKTAILS

<b>Undone Spritz</b>	<b>\$8</b>
Undone makes a delicious mock Aperol Spritz in a can. We pour it over ice for you to enjoy!	
<b>Pink Pearl</b>	<b>\$10</b>
Grapefruit, fresh lemon, pomegranate, Doc Paun's, simple, served up. Add gin, tequila, or vodka +\$2	
<b>Pot of Gold</b>	<b>\$10</b>
A delicious mocktail! Ginger, turmeric, fresh OJ, lime, peach. Add gin, tequila, or vodka +\$2	

## SOFT DRINKS

<b>Iced Tea - 1 refill (here ONLY)</b>	<b>\$4</b>
<b>Iced Tea - TOGO</b>	<b>16oz - \$3</b>
<b>Iced Tea - TOGO</b>	<b>20oz - \$4</b>
Flavor Adds +.50: peach, blueberry, lavender	
<b>Sodas (sorry, no refills)</b>	<b>\$3</b>
Coke, Diet, Sprite, Ginger Beer	
<b>The Hoppy Refresher</b>	<b>\$5</b>
Hoppy, citrusy, carbonated beverage (0% abv)	
<b>Fresh Squeezed Orange Juice</b>	<b>\$4</b>
<b>Juices (sorry, no refills)</b>	<b>\$3</b>
Apple, Grapefruit, Cranberry, Lemonade, Pineapple	
<b>San Pellegrino Sparkling Water</b>	<b>\$5</b>
<b>Hot Cocoa w/whipped cream</b>	<b>\$4</b>
<b>Hot Cider</b>	<b>\$3</b>

## BEER/CIDER

All beer/cider is poured into a frosty glass

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

### Non-Alcoholic Beer:

Guinness, Heineken, Sam Adams IPA \$6

## 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!

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

## SPECIALTY LATTES

<b>Baklava Latte</b>	<b>\$6 / \$7</b>
A pistachio, honey, cinnamon latte, mmm!	
<b>La La Land</b>	<b>\$5.5 / \$6.5</b>
A wonderfully delicate oat milk latte with lavender and vanilla to carry you through.	
<b>Canadian Cobbler</b>	<b>\$5.5 / \$6.5</b>
A tasty maple blueberry latte. O'Canada!	
<b>The Salty Bee</b>	<b>\$5.5 / \$6.5</b>
Tasty honey latte lifted by sea salt, delish!!!	
<b>Chai Latte</b>	<b>\$5.5 / \$6.5</b>
Tazo chai steamed with milk, yum! Make it a Dirty Chai (w/espresso) Add \$1	
<b>London Fog</b>	<b>\$5.5 / \$6.5</b>
Earl grey tea, steamed milk, lavender.	
<b>Turmeric Ginger Latte</b>	<b>\$6 / \$7</b>
A caffeine-free option. Feel the herbalist in you coming out to play!	