



## 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*

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| <b>A Snack</b> \$3<br>The rotating snack. Could be goldfish, could be a salty & sweet snack mix. Ask for deets.  | <b>Cheese Plate</b> \$13<br>A selection of three cheeses, artisanal crackers, fresh fruit, hot pepper jam, whole grain mustard and nuts. |
| <b>Tomato Basil Soup (v)</b> \$5<br>House-made, served with crackers.  | <b>Mezze Plate</b> \$13<br>Whipped feta drizzled with local honey, stuffed grape leaves, fresh sliced veggies, and warm pita             |
| <b>Bavarian Pretzel Board (v)</b> \$13<br>Five lightly salted pretzel sticks served with cheese sauce and hot honey mustard using local Ft. Casimir honey. |  |

### *Salads and Bowls*

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| <b>Cilantro Lime Salad (v)</b> \$12<br>Mixed greens, avocado, black beans, bell peppers, tomatoes, pepitas and cotija tossed in our cilantro lime dressing. | <b>Blue Hen Bowl (v)</b> \$13<br>Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes and fresh blueberries topped with crumbled feta, candied pecans, and our blueberry-balsamic vinaigrette. |
| <b>Spring Salad (v)</b> \$12<br>Mixed greens, diced apples, gorgonzola, and candied pecans, tossed in our champagne vinaigrette dressing.                   | <b>Harmony Bowl (v)</b> \$13<br>Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, and avocado topped with pepitas, dried cranberries, and our tahini dressing.                        |
| <b>Greek Salad (v)</b> \$11<br>Mixed greens, cucumbers, red onion, tomatoes, kalamata olives, and feta, tossed in our Greek dressing.                       |  |

### *Sandwiches*

Sandwiches are served with potato chips.  
Substitute soup or side salad - add \$2

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| <b>Classic Grilled Cheese (v)</b> \$11<br>A blend of cheddar and swiss served on crisp Le Bus sourdough.   | <b>Pulled-Oat "Pork" Sandwich (v)</b> \$12<br>Pulled oat pork, house-made mango cilantro slaw, red onion, sweet baby rays bbq sauce, vegan mayo served on a vegan brioche bun. |
| <b>Caprese Panini (v)</b> \$12<br>Fresh mozzarella, basil, and sun-dried tomatoes, and garlic salt served on crisp Le Bus sourdough.                     | <b>The Burger (v)</b> \$12<br>An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, greens and black pepper aioli.                             |
| <b>Merc Melt (v)</b> \$12<br>Pastrami from Love Again Local Deli, swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough. |  |



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## Happy Hour

Wednesday - Friday from 4pm to 6pm

\$2 off House Cocktails

\$2 off Wine

\$1 off Beer

### COCKTAILS

<b>Espresso Martini</b>	<b>\$12</b>
Espresso, vanilla vodka, Kahlua, served up.	
<b>Old Fashioned</b>	<b>\$12</b>
Bourbon, simple syrup, Angostura bitters, and a Luxardo cherry served over a big cube.	
<b>Our Corpse Reviver #2</b>	<b>\$12</b>
Gin, Italicus bergamot liqueur, orange liqueur, lemon, absinthe, served up.	
<b>The Paper Plane</b>	<b>\$12</b>
Bourbon, Aperol, Amaro Nonino, fresh lemon, shaken served over a big cube.	
<b>Merc-urita</b>	<b>\$12</b>
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.	
<b>Whidbey Island</b>	<b>\$12</b>
Tequila, mezcal, lime, simple, Grand Marnier, nutmeg, over ice.	
<b>The Hummingbird Sour</b>	<b>\$12</b>
Aged rum, lemon, lime, Angostura bitters, orgeat, served over a big cube.	
<b>Classic Daiquiri</b>	<b>\$12</b>
Light rum, fresh lime, and simple. Shaken, up.	
<b>Mimosa or Bloody Mary</b>	<b>\$9</b>

*We proudly serve Little Goat Roasting Co. Coffee*

### Coffee/Espresso

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

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.*

<b>Wilmington Brew Works IPA</b>	<b>\$7</b>
16oz can	
<b>Wilmington Brew Works Lager</b>	<b>\$7</b>
Light, crisp and refreshing - 16oz can	
<b>Samuel Smith's Cider</b>	<b>\$6</b>
Sparkling Pear Cider - 12oz bottle	
<b>Guinness</b>	<b>\$6</b>
Nitro Stout - 14.9oz can	
<b>Paulaner Grapefruit Radler</b>	<b>\$6</b>
Perfect for summer! - 16.9oz can	
<b>Bevy Citrus Refresher</b>	<b>\$5</b>
Think alcoholic fresca & summer! - 12oz can	
<b>Topochico Hard Seltzer</b>	<b>\$5</b>
Strawberry Guava - 12oz can	
<b>Seasonal Beers - all 12oz</b>	<b>\$5</b>
Two Stones Pub Up and Out Hazy IPA	
Troegs Perpetual IPA	
Warsteiner Premium Pilsener	
Sierra Nevada Citrus Wheat Ale	
Samuel Smith's Nut Brown Ale	

### Wine

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

### Non-Alcoholic

<b>Lagunitas</b>	<b>\$5</b>
Hoppy Refresher (Zero Alcohol)	
<b>fre</b>	<b>\$5</b>
Sparkling Brut	
<b>Iced tea</b>	<b>\$3</b>
<b>Iced tea w/one refill</b>	<b>\$4</b>
<b>Juice and Sodas *</b>	<b>\$3</b>

Apple, Orange, Cranberry, Lemonade, Grapefruit, Coke, Diet Coke, Sprite, Ginger Beer

\*Sorry, no refills on juice or soda.