



## HAPPY HOUR

TUESDAY  
5PM - 9PM

WEDNESDAY, THURSDAY + FRIDAY  
5PM - 7PM

wine \$6

sparkling

Casteller Rose Cava, Penedes NV

white

Blanco Nieva Verdejo, Rueda, Spain 2016<sup>O,N</sup>  
McManis Pinot Grigio, Clarksburg Delta 2017<sup>S</sup>

red

Fitz Roy Carmenere, Chile 2016  
Flaco Tempranillo, Madrid 2016

beer

\$4

Jackie O's Gose 5.2%  
Masthead Pumpkin Ale 7.3%  
Cidergeist Bubbles 6.2%  
Madtree Entropic Theory 7.5%  
Thirsty Dog Hoppus Maximus 6.9%  
Ithaca Flower Power 7.2%  
Market Garden Oktoberfest 7.3%  
Miller High Life (\$2 bottle)

## WEEKLY SPECIALS

TUESDAY — EXTENDED HAPPY HOUR

WEDNESDAY — 1/2 OFF ALL WINE BOTTLES (UNDER \$100)

THURSDAY — BUY A DESSERT, GET ONE FOR YOUR FRIEND

SUNDAY- SERVICE INDUSTRY NIGHT 20% OFF



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## BAR MENU

<b>Shagbark Farms Grits</b>	7
shredded gouda, fried brussel, chipotle poblano sauce	
<b>Spice Acres Tostada</b>	9
house corn tortilla, chorizo, potato, cherry peppers, cotija, salsa verde	
<b>SPICEd Chickpea and Fingerling Skillet</b>	8
parmigiano reggiano, bacon, herbs	
<b>Ohio Beef Meatballs</b>	13
arrabiatta sauce, fresh herbs	
<b>Fried Eggplant + Beans</b>	9
lemon tahini yogurt dipping sauce	
<b>Chicken Liver Terrine</b>	9
pickled red cabbage, plum + cranberry mustarada, matza	
<b>Ohio Beef Burger</b>	17
smoked shiitake mustard, cheddar, carmelized onions, tomato aioli, field lettuce, B&B pickles <i>add fried egg +2</i>	



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