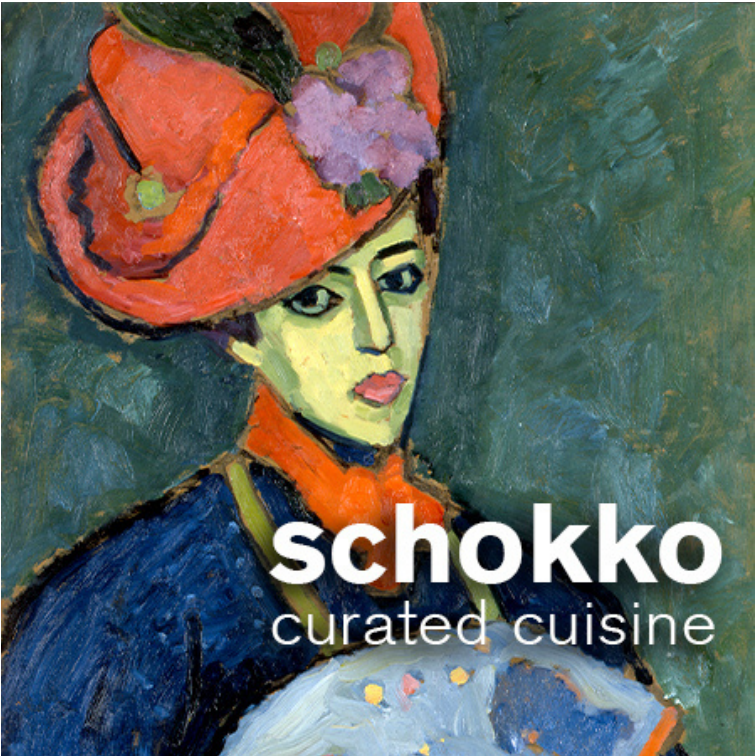


Happy Hour Menu

Available on Weekdays from 3pm to 5pm



\$3 Bites & Drinks

Hand Cut Fries

Sweet Potato Fries

Fruit Cup

Soup of the Day

Cappuccino

Latte

House Beer

rotating selection of beers

\$5 Bites & Drinks

House Wine

rotating selection of red and white wine

\$5/20

Kai's Peanut Butter

Banana Toast VG

a brown sugar and banana mash paired with peanut butter on toasted brioche topped with dried cranberries and a spiced honey drizzle

Beets and Sweets VG GF

house made beet and sweet potato chips topped with smoky aioli, goat cheese, dried cranberries, almonds, and a sprig of rosemary

\$10 Bites & Drinks

Levi's Chickpea Salad

Sandwich VG

house made chickpea salad, lettuce, onion, and smoky aioli on a pretzel bun- similar to chicken salad!

Classic Burger

two Ohio grass fed beef patties with tomato, onion, garlic pickles, lettuce, cheddar, and aioli on a brioche bun

Strawberry Balsamic Salad

spring mix of greens, fresh strawberries, smoked almonds, candied bacon bits, and goat cheese with a balsamic vinaigrette

Avocado Toast

mashed avocado, cured salmon, capers, and pickled red onion on focaccia

Watershed Old Fashioned

perfectly blended and bottled by our friends over at Watershed Distillery

Alexej Jawlensky, *Schokko with a Red Hat*, 1909. Oil on board. Gift of Howard D. and Babbette L. Sirak, the Donors to the Campaign for Enduring Excellence, and the Derby Fund.