



**\$5 HAPPY HOUR**  
MONDAY TO SATURDAY 4PM TO 6PM

**\$5 WINE GLASSES**

**NORTON** – GRANDVIEW (Lancaster) | native PA grape | royal bouquet of violets and black raspberries | lemon acidity | very unique | semi dry

**MERLOT** – ARMSTRONG VALLEY (Halifax) | oak aged | fruit on the nose | berry, plum, currant on the palate | dry

**STIEGEL ROSE** – WALTZ (Manheim) | 100% tank fermented | notes of tart red berries on the nose | finishes dry on the palate

**PRECIOUS PINK** – GRANDVIEW (Lancaster, PA) | Moscato with hints of citrus + peach | sweet, bright, effervescent

**NIAGARA** – ARMSTRONG VALLEY (Halifax) | semi-dry | flowering jasmine on the nose | candied lemon rind on the palate

**\$5 SMALL PLATES**

**CHARCUTERIE + CHEESE** – a regularly changing selection of house made sausages, terrines + other preserved meats + PA creamery cheeses | seasonal pickles | fig marmalade | grilled focaccia | spent grain crackers | IPA mustard

**PORK RINDS (GR)** – Montreal steak seasoning + fresh herb aioli OR fire salt + truffle aioli

**FRIED GREEN TOMATOES (V)** – frisée | grapefruit | citrus vinaigrette | truffle aioli

**BREWER'S BBQ PORK SLIDERS** – smoked + fluffhead braised pork shoulder | dark necessity bbq | joose pickles | fresh herb cabbage + kale slaw | brioche

**DUCK CONFIT MAC + CHEESE** – slow roasted duck | fresh radiatori pasta | four cheese béchamel sauce | tomato pesto | duck skin crack topping

**HALF PIZZA** – TELL US YOUR FLAVOR: basic | the O.G. | roni | white pie | Chef's daily

**\$5 COCKTAILS**

**ORANGE MOJITO** – Common Well (Milford) Rum | muddled mint + orange | ginger ale

**CRANBERRY GIMLET** – Common Well (Milford) Vodka | cranberry + lime juices | fresh cranberry + lime garnish

**CHOCOLATE MARTINI** – Faber (Milford) Chocolate + Vanilla Vodkas | Hershey's chocolate syrup | whole milk | mint leaf garnish

**APPLE CIDER OLD FASHIONED** – Common Well (Milford) Whiskey | house aromatic bitters | Central PA apple cider | orange peel + cherry garnish

**MARTINEZ** – Common Well (Milford) Gin | sweet vermouth | house orange bitters | Luxardo cherry garnish