

HAPPY HOUR

Wednesday-Friday | 3 - 8pm

CHARCUTERIE 25 / 44

chef's selection of 3/5 charcuterie & 3/5 artisan cheeses, house accouterments, olives & fruit, rosemary focaccia & lavash, olive oil & balsamic vinegar

HOUSE SPECIALTIES

Sweet & Spicy Pork Sliders 15
pulled smoked pork, local bibb, grilled peaches, habanero aioli, brioche, kettle chips

BBQ Chicken Sliders 13
pulled smoked chicken, house b&b pickles, alabama white sauce, brioche, kettle chips

New England Lobster Roll 17
3 oz lobster, seasoned mayo, chives, toasted new england roll, sea salt kettle chips

Cajun Shrimp Tacos 13
three soft shell flour tortillas, cajun shrimp, mango & harissa aioli, red cabbage, cilantro, queso fresco, house spicy salsa

The Big Dipper 13
gruyère, white cheddar, manchego, sourdough, roasted tomato soup
white truffle +4

Chef's Special
Ask your server for today's feature.

SNACKS & SWEETS

Goldfish Crackers 2

Sea Salt Kettle Chips 1.5

Vanilla Bean Gelato 6
olive oil & smoked sea salt

Seasonal Sorbet 6

Guinness Sea Salt Brownie 5
vanilla bean gelato +3

Pistachio & White Chocolate Cookie 4

Chocolate Chip Cookie 2

Affogato 5
vanilla gelato & doppio espresso

Sorbet with Bubbles 9

WINE FLIGHT WEDNESDAY

wine flights \$10 & \$15
½ off **select** bottles
red & white wine

CHAMBONG THURSDAY

\$5 Chambong pour
½ off bottles of
Ruffino Prosecco & Rosé

CRAFTY FRIDAY

\$2 off classic & Joe Q.
signature cocktails

PIZZA

Imported Italian 10"
thin crust mozzarella blend

Classico 7

Pepperoni 8

Roasted Mushroom & Tomato 10

Prosciutto Arugula 12

Chicken Taco 12
seasoned chicken,
roasted corn & poblano peppers,
cilantro & lime crema

CAFÉ DIPS

choice of warm pita or tortilla chips

Crab Dip 16
blue crab, cream cheese, cheddar,
old bay panko topping

Baked Goat Cheese Dip 15
creamy goat cheese & black pepper,
topped with heirloom tomatoes
& balsamic

Capitol Hill Dip 12
cream cheese, cheddar,
pork sausage & fresno peppers

Hummus Solo or Trio 7/15
plain | red pepper | kalamata

Mexican Trio 12
house spicy salsa, queso,
fresh guacamole

Spinach Artichoke Dip 12
creamy, cheesy,
topped with parmesan



SMALL PLATES

Pork Belly Bites 10
rendered pork belly in sweet thai
chili sauce

Chef's Mac-n-Cheese 10
blend of aged cheddar, asiago, & parm
bbq pork +4 | lobster +6

Meatballs 10
beef & pork meatballs
balsamic glazed or bourbon bbq

Mini Crab Cakes 14
five blue crab cakes with
house remoulade

Crunchy Teriyaki Ahi Tuna 15
seared ahi tuna, toasted sesame seeds,
teriyaki, spicy mayo, spring mix

Rosemary Focaccia 5
olive oil & balsamic vinegar

Fajita Quesadilla 12
seasoned top sirloin, fajita vegetables,
cheddar, house spicy salsa, sour cream

Plain Jane Quesadilla 9
cheddar, house spicy salsa, sour cream

Bluey Bread 5
jalapeno, cream cheese & cheddar
croissant bites

ENTRÉE SALADS

Caesar 8
grated parmesan, romaine,
house-made croutons &
caesar dressing

Seasonal 12
shaved brussels sprouts, asiago,
pomegranate seeds, almonds,
romaine hearts, honey-dijon vinaigrette

add chicken +4
add shrimp +5
add chilled lobster salad +6



CORPORATE HAPPY HOUR

Book your event today!
Boxwood Lounge | Terrace | Buy-out
Ask your server for details