



Wednesday Get Away

\$1 OYSTERS

Chilled Fresh Oysters*
Blood Orangecello Granita + Basil Fennel

Wood Oven Roast Oysters
Prosciutto + Parmesan + Herb Butter

\$5 Seasonal Bruschetta

WINE

NV **Sparkling**, *Prosecco*
2019 Frentana **White**, *Abruzzo*
2020 Le Fruit Defendu **Rosé**, *Herault*
2017 Stemmari **Red**, *Sicily*

\$7 COCKTAILS
Negroni

Gin + Campari + Sweet Vermouth

Jovanina's Aperol Spritz
Aperol + Prosecco + Soda

\$6 BEER

Tiny Bomb Pilsner
Wiseacre Brewing — TN

Daisy Cutter, Pale Ale
Half Acre Brewing — IL

Full Bottle
2016 Corte alla Flora Podere del Giuggiolo
Sangiovese, Toscana

NV Valdo Numero 1
Prosecco

2019 Domaine Magellan Rosé
Herault, France

2018 Dipinity
Sauvignon Blanc, Italy

&

Cheese and Charcuterie Platter
Assorted Meats & Cheeses + House Made Pickles + Preserves + Bread

\$30

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.



Thursday Fly Away

\$5 'GUCCI' GRILLED CHEESE
Trio For \$14

CHOICE OF:

TALLEGIO + SHORTTRIB + ONION JAM

OR

FRESH MOZZARELLA + TOMATO + BASIL

OR

SHARP CHEDDAR

\$5 GRILLED BRUSCHETTA

Rosé Flight

2020 Folded Hills Lilly Rosé
Santa Ynez Valley, USA

+

2019 Hecht & Bannier
Côtes De Provence, France

+

2020 Ercole Rosato
Piedmont, Italy

\$13

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