

1/2 price  
SELECT COCKTAILS

\$8  
SELECT WINES

\$10  
HOUSE MARTINIS

\$12  
RELISH MARTINIS

# happy hour

HH LIBATIONS 11AM - 5:30PM DAILY  
HH BITES 3PM - 5:30PM DAILY

<b>Deviled Eggs</b> horseradish, crispy fried chicken, maple drizzle	1 EACH	<b>Hand Cut French Fries</b> with garlic aioli	7
<b>Fried Green Tomatoes</b> buttermilk aioli and herb salad	8	<b>Caesar Salad*</b> romaine, hearts of palm, fried capers, croutons, parmigiano-reggiano	8
<b>Whole Grilled Artichoke</b> fresh herbs, lemon aioli	18	<b>Cajun Hot Crab Dip</b> jumbo lump crab, saltine crackers & tabasco	22
<b>Seasonal Burrata</b> prosciutto, cantalope, basil, arugula, saba, lemon zest, hazelnuts	20	<b>Classic Burger*</b> house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato with hand-cut fries	12
<b>Mediterranean Lamb Meatballs</b> feta, mint, pine nuts, pomodoro, grilled sourdough	18	<b>Snapper Crudo*</b> strawberry mignonette, hazelnuts, jalapeño, lime zest	18
<b>Whipped Feta</b> warm tomato confit, saba, basil, grilled sourdough	10	<b>Peach Panzanella &amp; Burrata</b> peaches, heirloom tomatoes, gooseberries, arugula, croutons, champagne vinaigrette, saba	20
<b>Smoked Beef Carpaccio*</b> sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon	18		

## Oysters

\$1 gulf

\$2 east

\$3 broiled

### Raw Oysters\*

served with mignonette & cocktail sauce  
half dozen minimum

### Broiled Oysters\*

pernod, creamed spinach, parmesan served with  
remoulade and cajun crackers  
half dozen minimum

RESTAURANT & BAR  
**RELISH**

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness  
20% gratuity will be added for parties of six or more.