SOCIAL HOUR BAR SIPS & NIBBLES

Available **ALL DAY** Tuesday & Wednesday 4:00 – close at the bar only **Thursday – Saturday** 4:00 – 6:00 at the bar only

Friday – Saturday

9:00 – 10:00 at the bar only Not available for takeout... No substitutions

WOOD-GRILLED FLATBREAD

8" individual flatbread

Cup-and-Char Pepperoni House-made tomato sauce, pepperoni, stracciatella,	13
	13
Curried Eggplant onion marmalade and asiago base Roasted tomatoes, eggplant,	10
and feta, topped with a curried watercress & red onion "salad"	13
	13
Not-Your-Typical-Clam Garlic, rosemary, parsley and oregano oil base, topped with clams, chopped hot cherry peppers, and stracciatella	13
$\textbf{Wild Mushroom}\ on ion\ marmalade\ and\ asiago\ base\ \texttt{Duxelles, mushrooms, stracciatella,}$	ı
finished with arugula that has been dressed in a truffle vinaigrette	13
Arugula Onion Marmalade/Asiago Base stracciatella, baked and topped with arugula, tomatoes & tossed with virgin olive oil & lemon	13
Sweet Italian Sausage & Fig Onion Marmalade/Asiago Base Italian sausage, fig & stracciatella	13
Prosciutto & Artichoke Heart Onion Marmalade/Asiago Base provolone mix, baked &	
topped w/prosciutto, arugula & virgin oil & lemon	13
MEZZE, ETC.	
Halloumi "Fries" (5) Served with Go Chu Jang aioli	8
Onion Rings Boom boom sauce	7
Chicken Satay Skewers_(3) Bell & Evans chicken breast, Thai peanut dipping sauce	9
Fried Calamari Tossed in a garlic aioli and finished with parmesan cheese	9
Korean Sticky Ribs (3)	10
Fried Brussel Sprouts Tossed in a garlic aioli and finished with parmesan cheese	7
Pork Belly Bao Buns (2) Ginger-soy glaze, Asian pickled vegetables, kimchi aioli, & cilantro	
Middle Eastern "Nachos" Ful Medames, slow cooked, seasoned with lemon, garlic, cumi	
topped with hummus, pita triangles, cucumber, and a tomato red onion salad	9
Fried Korean Cauliflower Ginger-soy glaze, sesame seeds, and scallions	8
Bistro Burger <i>Pat LaFrieda blend</i> House-made sherried bacon jam, American cheese, roasted tomatoes, arugula & a boom boom sauce; gluten-free bun +4served w/ fries & P's house-made pickle	20
Kelly Dogs Our ode to the Hardware City2 grilled Martin Rosol's Kelly dogs, topped w/a New Britain-style Bigos sauce and lager mustard on a toasted roll onion rings	11

COCKTAILS

Pomegranate-Tangerine Margarita	11
Blanco Tequila, pomegranate, tangerine, agave, house sour mix, lime, salt	
The Pink gin	8
Bombay dry gin, fresh grapefruit, elderflower	
Old Fashioned	10
Classic and delicious	
Margarita	
Blanco Tequila, house sour mix, agave, salt rim	8
WINE BY THE GLASS & BEER	
La Vieille Ferme, White	7
La Vieille Ferme, Rose	7
Le Fat Bastard, Cab Sauvignon	7
Michel Armand, Sauvignon Blanc	7
Jack's Abby Brewing, House Lager	4