



MONDAY THROUGH FRIDAY 3:30PM to 6PM

HAPPY HOUR

- Fried Calamari** | Rock Shrimp, Black Sesame Aioli.....8
- Shishito Peppers** | Maldon Salt.....6
- Crispy Rock Potatoes** | Calabrian Chili Aioli.....4
- Salumi** | Olive, Grissini.....6
- Formaggi** | Fruit, Walnut Raisin Bread.....6
- Spiced Cashews** | Cayenne, Cinnamon, Sugar.....4
- Olives** | Calabrian Chili, Nepitella.....4
- Salumi Panini** | Broccoli Rabe, Peppadew Peppers.....7
- Prosciutto Panini** | Parmigiano, Lemon Oil.....7
- Eno Burger** | Fontina, Onion Marmalade, Greens, Peppadew, Aioli.....9
- Meatball Panini** | Arugula, Pecorino.....7



HAND CRAFTED COCKTAILS \$6

BOURBON CIDER

Bourbon, Lemon, Sparkling Cider

MOSCOW MULE

Vodka, House Crafted Ginger Beer, Lime

CLASSIC BELLINI

Peach Puree & Orange Juice, Prosecco

WINE BY THE GLASS

Prosecco \$5

Sauvignon Blanc \$5

Portuguese Red Blend \$7

Rose \$6

Montepulciano \$6

Pinot Grigio \$5

Primitivo \$6

DRAFT \$4

River Horse *Seasonal* – New Jersey

Birra Moretti *Lager* – Italy

Yards *IPA* – Pennsylvania

OSKAR BLUES CAN BEER \$4

Mama’s Little Yella *Pilsner* ~ Dale’s *Pale Ale* - Colorado