



HAPPY HOUR FOOD

Tuesday, Thursday, Friday, 3-6pm Wednesday *All Day*



Baked with Cranberry Mushroom Stuffing Herb Butter, Grated Parmesan

Marcona Almonds 5

Vegan

Tajin & Sea Salt

Marinated Olives 5

Vegan

Garlic, Thyme, & Rosemary

Berbere Cauliflower 10

Vegan

Hummus, Toum, & Pomegranate

Potatoes Romesco 10

Vegan *Nut Allergy*

Green Goddess

Shrimp Skewers 11

Shellfish Allergy

4 per order

Harissa Aioli, Micro greens

The Parlour's Flatbread 10

*Nut Allergy**Dairy Allergy*

Mushrooms, Squash, Romesco, & Goat Cheese

Crab Cake Latke 12 each

Shellfish Allergy *Dairy Allergy* *Nut Allergy*

Pumpkin Puree, Walnut Cream, Fennel & Arugula Salad





HAPPY HOUR DRINKS

Tuesday, Thursday, Friday, 3-6pm Wednesday *All Day*

Miss October 9

Wild Moon Birch, Wild Moon Chai Spice,
& Organic Sparkling Wine

Birch & Bourbon 9

Four Roses & Wild Moon Birch, Stirred

CT Cooler 9

Wild Moon Cucumber, Mint, & Tonic With Choice of: HFC Organic Vodka or Gin

Cranberry Aperol Spritz 9

Wild Moon Cranberry, Aperol, Organic Sparkling Wine, & Club Soda

Featured Libation 9

A rotation of familiar favorites & experimental curiosities



25% Off Wines by the Glass

6oz or 9oz

25% Off Local Craft Beer

Featuring selections from:

See Full Drink List For Selection Dead Language Beer Project New Park Brewery



Dessert Wines

Grahamns Port Tawny 20yr 12

Sauternes 14

Coffee GIVE "lavishly bold" single origin, Canton, CT

French Press 16oz 8

Latte 6

Espresso 4

Cappuccino 6

Tea Arogya Organics, West Port, CT

Iced House Herbal Blend 4 Lavender, Rose, Lemon Myrtle & Fresh Lemon

> Earl Grey 4 Iced or Hot

English Breakfast 4

Emerald Mountain Green 4

Digestive Aid 4 Cardamom, Peppermint, Spearmint, Ginger, Licorice Root, Natural Oils of Basil and Clove

Deep Relaxation 4 Chamomile, Passion Flower, Rosebuds, Lemon balm, Lemon Myrtle, Valerian Root, Strawberry

> Dairy or Oat 1 oz Wild Moon +6



Afternoon Tea

Saturday's 11:30 - 4 **PLEASE INFORM OF ALL ALLERGENS**

Waldorf Chicken Salad Sandwich **Egg & Cress Salad Sandwich Smoked Salmon & Cucumber Sandwich**

Cherry Vanilla Scone



Lemon Curd Thumbprint Cookie



Creme Puffs

Chai Mini Cakes with Honey Glaze



Accompanied by Raspberry Rose Jam & Sumac Cream



Afternoon Tea: \$45 (*serves* 1-2)

Royal Tea: \$60 (Includes one glass of bubbly)



Featured Libations

Richard's Coffee Negroni
Wild Moon Birch, Montenegro Amaro,
HFC Espresso Vodka, Orange Bitters

Luke's Late Night
Wild Moon Roasted Dandelion Root,
Reposado Tequila, Cold Brew, Licor 43,
Orange Bitters

Colonel Mustard
Wild Moon Roasted Dandelion Root, Mezcal,
Reposado Tequila, Honey Dijon, Lemon



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