



Please order AT THE BAR or from your table's QR code

****All to-go food items +\$1 each****

Our kitchen is **VERY SMALL**. Items come out as they are ready, not always all together. Thank you for your patience and understanding!

Make any Salad a wrap served with chips for \$1

(GF) = Items can be made gluten free if requested

All items are vegetarian
(V) = Items can be made vegan if requested

- A Snack** \$3
Goldfish or Chex mix!
- Tomato Basil Soup (V, GF)** \$6
House-made, served with crackers.
- Greek Salad (V, GF)** \$12
Mixed greens, cucumbers, red onion, tomatoes, Kalamata olives, and feta, Greek dressing.
- Beet Salad (V, GF)** \$12
Mixed greens, fresh beets, goat cheese, red onion, candied walnuts, pepitas, champagne vinaigrette.
- Spring Salad (V, GF)** \$12
Mixed greens, diced honey crisp apples, Gorgonzola, candied nuts, and our champagne vinaigrette dressing.
- The Taco Salad (V)** \$13
Black pepper infused greens, black beans, mexican cheeses, bell peppers, onion, tomatoes, tortilla chippers, topped with vegetarian chorizo and our house-made crema.
- Harmony Bowl (V, GF)** \$13
Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.
- Blue Hen Bowl (GF)** \$13
Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes, blueberries topped with feta, candied pecans, and blueberry-balsamic vinaigrette.

- Tzatziki and Hummus (GF)** \$14
Hummus drizzled with olive oil, tzatziki, stuffed grape leaves, fresh sliced veggies, and warm pita and kalamata olives.
- Tomato Mozzarella Caprese (GF)** \$12
Fresh mozzarella, sliced tomato, basil, extra virgin olive oil and balsamic glaze. Summer!
- Bavarian Pretzels** \$15
Five lightly salted pretzel sticks served with cheese sauce and honey mustard.
- Nachos (GF)** \$14
Corn tortilla chips, Mexican melting cheeses, black beans, salsa, house-made lime crema, cotija, and pickled jalapenos.
Add avocado +\$2
Add pulled pork +\$3
Add chorizo +\$3
- Spicy 4-cheese Mac**** \$14
Cavatappi noodles in a spicy chipolte four cheese sauce, vegetarian chorizo topped with toasted breadcrumbs. Yum Yum!
**item is baked and requires a longer cook time

Desserts - \$7

Classic Carrot Cake

Pistachio Ricotta Cake
served with Luxardo cherries

Chocolate Lava Cake
topped with ice cream and caramel!

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS UNLESS LISTED

Add a 4oz tomato soup dunker to any sandwich for \$1.

SIDE SUBSTITUTIONS +\$2: tomato soup or fruit or side salad

- The Egg Sammy** \$13
An egg patty topped with cheddar cheese avocado, mixed greens, red onion, dijonaise served on a brioche bun. Served with fresh fruit.
- Classic Grilled Cheese (V)** \$12
A blend of cheddar and swiss served on crisp Le Bus sourdough. Like it spicy? Add pickled jalapenos!
- Merc Melt (V)** \$13
Vegetarian pastrami, Swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.
- The Gyro** \$13
Thin-sliced vegetarian gyro meat, tzatziki, cucumbers, feta, tomatoes, red onion, mixed greens, wrapped in pita.
- Egg Salad Sandwich** \$12
Classic house-made egg salad topped with mixed greens, and paprika served on Challah bread.
- The Bru-Burger (V)** \$15
An Impossible burger patty topped with cheddar, served on a brioche bun with onion, ketchup, black pepper aioli, pickles, mango-habanero slaw, parm whispers...shh.
- The Burger (V)** \$14
An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, mixed greens and black pepper aioli.
- Pulled-Oat "Pork" Sandwich (V)** \$13
Pulled-oat pork, house-made slaw infused with habanero, mango, and cilantro topped with red onion, Sweet Baby Rays bbq sauce and vegan mayo served on vegan brioche.

***** Check up at the bar for weekly specials*****



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Wed - Fri
Happy Hour:
3pm-6pm
Small bites &
drink specials!

WINE

| | | |
|---------------------|-----------------|-----------------|
| Glass/Bottle | \$9/\$30 | |
| Pinot Noir | | Chardonnay |
| Cabernet | | Sauvignon Blanc |
| Rose | Prosecco | Pinot Grigio |

COCKTAILS

| | |
|--|-------------|
| Espresso Martini | \$12 |
| Fresh espresso, vanilla vodka, Kahlua, served up. Change it up add caramel, hazelnut, or mocha! | |
| The Old Fashioned | \$12 |
| Bourbon, simple syrup, Angostura bitters, and a Luxardo cherry served over a big cube. | |
| Merc-urita | \$12 |
| Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim. | |
| Bloomberry Margarita | \$12 |
| Blueberry, Blanco tequila, elder flower, orange liqueur, fresh lime, sugar rim | |
| The Navigator | \$12 |
| Don Q silver rum, Aperol, fresh lime, orgeat, bitters, sugar rim. Help Draya find their way! | |
| Summer Crushes | \$11 |
| Orange - orange liqueur, club soda Grapefruit - Grapefruit liqueur, club soda Pineapple - Coconut rum, fresh lime, club soda | |
| Lavender Lemondrop | \$12 |
| Vodka, fresh lemon, orange liqueur, lavender, sugar rim. Bask in the sun with this one! | |
| Paper Plane | \$12 |
| Bourbon, Aperol, Amaro Nonino, fresh lemon over a big cube. Tastes like summer! | |
| Pineapple Upside Down Cake | \$12 |
| Vanilla Vodka, Dark Rum, Pineapple, Lime, Pomegranate, orgeat, cherry. | |
| Bloody Mary | \$10 |
| House-made mix with a chili lime salt rim. | |
| Fresh Squeezed Mimosa | \$10 |
| Fresh Squeezed OJ or Grapefruit | |

Non - Alcoholic

| | |
|--|-------------------|
| Iced Tea - Dine In with 1 refill | \$4 |
| Iced Tea - TOGO | 16oz - \$3 |
| Iced Tea - TOGO | 20oz - \$4 |
| Flavor Adds +.50: peach, blueberry, lavender | |
| Sodas (sorry, no refills) | \$3 |
| Coke, Diet, Sprite, Ginger Beer | |
| The Hoppy Refresher | \$5 |
| Hoppy, citrusy, carbonated beverage (0% abv) | |
| Fresh Squeezed Juice | \$4 |
| OJ and Grapefruit | |
| Juices (sorry, no refills) | \$3 |
| Apple, Cranberry, Lemonade, Pineapple | |
| San Pellegrino Sparkling Water | \$5 |
| Hot Cocoa w/whipped cream | \$4 |
| Hot Cider | \$3 |

BEER/CIDER

All beer/cider is poured into a frosty glass

| | |
|---|------------|
| Rotating Local IPA | \$7 |
| Rotating Local Lager | \$7 |
| Allagash White | \$7 |
| Warsteiner - German Pils | \$5 |
| Samuel Smith's Nut Brown | \$5 |
| Guinness - Nitro Stout | \$6 |
| Paulaner Grapefruit Radler | \$6 |
| Stateside Cucumber Lemon Seltzer | \$5 |
| Finnish Long Drink | \$6 |
| Samuel Smith's Pear Cider | \$6 |
| N/A Guinness | \$6 |
| N/A Heineken | \$5 |
| N/A Sam Adams Hazy IPA | \$5 |

COFFEE

We proudly serve Rock Bottom Coffee Roasters roasted locally in Wilmington Delaware

**** Decaf Espresso Available ****

Milks: Whole, Skim, Oat +.50

ALL available ICED or HOT

FLAVORS +.50: Vanilla, Lavender, Caramel, Hazelnut, peppermint, mocha, sugar-free vanilla.

| | <u>Sm / Lg</u> |
|---|----------------------|
| Hot Coffee ToGo | \$3 / \$4 |
| Hot Coffee for here (w/one refill) | \$4 |
| Iced Coffee | \$3 / \$4 |
| Espresso | \$3 |
| A shot in the dark | \$5 / \$6 |
| A cup of coffee with a shot of espresso added | |
| Cappuccino (8oz) | \$4 |
| Mostly frothed milk with espresso | |
| Latte | \$5 / \$6 |
| Steamed & frothed milk with espresso | |
| Chai Latte | \$5.5 / \$6.5 |
| Tazo chai steamed with milk, yum! | |
| Dirty Chai Latte | \$6.5 / \$7.5 |
| A chai latte with a shot of espresso! | |
| La La Land | \$5.5 / \$6.5 |
| A wonderfully delicate oat milk latte with lavender and vanilla to carry you through. | |
| Christmas in a cup | \$5.5 / \$6.5 |
| Yummy peppermint/mocha latte. | |
| Canadian Cobbler | \$5.5 / \$6.5 |
| A tasty maple blueberry latte | |
| The Salty Bee | \$5.5 / \$6.5 |
| Local honey latte lifted by sea salt, delish!!! | |
| Peachy Keen | \$5.5 / \$6.5 |
| A delicious peach and dark chocolate latte | |

For more cocktails scan the QR at your table.