



**FARMTABLE**

— CUCINA —

MICHAEL MINA & DON PINTABONA

## HAPPY HOUR

MONDAY - FRIDAY | 5 - 7 PM

LATE NIGHT SUNDAY FUNDAY AFTER 5PM

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### DRINKS

local draft - 4

featured sparkling, white, red wine - 7

well mixed drinks - 7

bartender's choice cocktail - 7



**2 buck shucks**  
daily oyster selection



### SNACKS - 7

**zeppole** | caramelized onion, straciatella fonduta

**whipped ricotta** | blueberry-cherry jam, honeycomb

**crispy duck fat fries** | truffle aioli, pecorino romano

**coppa di testa panino** | garlic aioli, semolina sesame roll

**spicy shaved zucchini** | ricotta salata, calabrian chilis

**smokey fish dip** | grain mustard, capers, baguette

**steamed middleneck clams** | Italian sausage, sourdough

**crispy chicken wings** | roasted garlic, parmesan, oregano

### PIZZA - 9

**margherita pizza**

LOCALE mozzarella, pomodoro, fresh basil

**pizza additions**

burrata - 4

prosciutto - 4

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There is a risk associated with consuming raw oysters.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food borne illness.