



happy hour menu

GF PORK CARNITAS TACO \$4

pico de gallo & lime crema with green rice & black beans

GF MIXED GREEN SALAD \$4

SOUP DU JOUR \$5

POMMES FRITES TWO WAYS \$7

- 1) *bleu cheese butter & red wine gastrique*
- 2) *truffle oil, parmesan cheese & smoked tomato ketchup*

DAILY FLATBREAD \$8

SALT & PEPPER CALAMARI \$9

spicy cocktail sauce

GF CAJUN BLACKENED SHRIMP \$9

creamy polenta and collard greens

BLACK TRUFFLE & GRUYERE MAC & CHEESE \$9

orecchiette pasta & panko bread crumbs

BUTTERMILK FRIED CHICKEN \$9

spoon bread & housemade cole slaw

† 503 SIGNATURE BURGER \$9

butter lettuce, tomato, red onion & pickle on artisan brioche bun
add fries \$2 add cheese \$1 add bacon \$2

CRAB CAKES \$10

cabbage slaw, sweet chile vinaigrette & jalapeno remoulade

STEAMED CLAMS \$12

white wine, linguica, shallots, lemon, garlic, chili flake & rustic bread

CHEESE PLATE \$13

2 cheeses, seasonal fruit, nuts, castelvetrano olives & rustic bread

please no substitutions, split orders or take out orders
drink order required for happy hour specials

DRINK SPECIALS

HOUSE LEMON DROP OR COSMOPOLITAN \$6

HOUSE RED OR WHITE WINE \$6

WELL DRINKS \$5.50

PABST BLUE RIBBON \$2.50

GF Gluten Free

* Wild mushrooms are not an inspected item.

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.