Greetings!

Happy New Year! I hope that your holiday season was filled with family and friends for wonderful memories, A reminder about our Birthday dinners so that everyone understands the policy of the Club. If you are unable to come during your actual birthday month, you are invited to come either the month before or the month after your birthday month. Please be sure to join us to celebrate the beginning of your new year. Reservations are required so that you can be seated and have a wonderful dinner.

The Book Circle will meet on January 16, 2020. The book chosen is Old New Worlds: A Tale of Two Immigrants by Club member and author Judith Krummeck. If you have been with us on prior evenings or would like to attend, it’s really easy: you just need to call the Club and make a reservation. Discussion questions are provided and the table discussions become quite lively. Just read the book and come!

Of course we are beginning the year with our New Year’s Day Brunch which is always a festive time! Also in January we have our Members Social, a popular event among our members.

In February, a happy time is had by all at our special Valentine’s Day events. Please come and enjoy your Club at a festive occasion. We of course have our Birthday Night and Members Social mid month followed by the fabulous New Orleans Jazz Brunch and Oyster Night at the end of the month.

Your Board and all of its committees work really hard to assure that the Club plans events for its members. Thanks to Mr. Baraz, our Club manager, and the entire staff for all that they do to make your experience at all Club events a special one.

Participation by our members is vital to the continued success of your Club. If you have friends that you think would like to become members of the Club, please let us know. The application can be found online on our website or you can call the Club and request that a Membership Packet be sent to you.

The website is a great place to look for information about all of the upcoming events. Please visit our website at www.jhuclub.jhu.edu to see all of the things that are planned for your enjoyment and then come and join us!

Barbara Kerr Howe,
President, Board of Governors,
Johns Hopkins Club

NEW ORLEANS JAZZ BRUNCH

Sunday, February 23, 2020
11:00am

“Let the good times roll” or “Laissez les bons temps rouler” sets the tone for one of our most popular events; the New Orleans Jazz Brunch. Step into the festively decorated Club where masks, beads and scenes of the French Quarter are at every turn. Order a Hurricane or Kir Royale in the Lounge then follow the music to the Main Dining Room. A live Dixieland Jazz Band will belt out your favorite tunes while you don your Mardi Gras beads and sing along if you please!

Experience the Big Easy with our Ultimate Jazz Brunch menu. You’ll be transformed to the sultry cafes and cobbled streets of New Orleans as you bite into a sugary warm Beignet and sip Chicory Coffee. Choose from a variety of appetizers, Entrees and decadent Desserts, each with a drop of Cajun, a dash of Creole and a twist of Club. Brunch includes fresh squeezed Orange Juice and Champagne.

Reservations required. Cost: $39.00 per person plus surcharge and sales tax. For those members not participating in this event, our regular Brunch will be available in the Eisenhower Room from 11:30 am – 2:00 pm.
MEET THE MEMBER – Dr. Bruce A. Barnett

Dr. Bruce Barnett joined the Hopkins Club in 1976 and began attending the physics faculty lunch the department held here every Thursday. He appreciated the sense of community at the Club, and has continued to enjoy lunch here most Tuesdays and Thursdays over the past 44 years.

Dr. Barnett grew up on a farm just outside of Cincinnati before an invitation from the Harvard Club of Dayton would provide him an opportunity to enroll at Harvard University. He received his PhD from the University of Maryland in Physics and joined Johns Hopkins University in 1976 as an assistant professor. He became a full professor in 1983. Over the years, Dr. Barnett taught a variety of undergraduate and graduate courses at Hopkins before retiring in 2015. In 2007 he was awarded the Outstanding Faculty Award by the Maryland Association of Higher Education, a highly regarded prize presented to only one professor across all Maryland colleges and universities every two years.

His research in particle physics has contributed to major discoveries, including the tau lepton in 1975, the top quark in 1994, and the Higgs boson in 2012. His recent research has advanced knowledge in high energy particle collisions at the Tevatron accelerator at the Fermi National lab near Chicago and the CMS experiment at CERN Large Hadron Collider in Switzerland, studying the Standard Model and the Higgs boson.

Dr. Barnett has worked hard to engage the surrounding community in the study of physics. He headed the JHU Quarknet program, created to involve K through 12 teachers in modern research by sending teachers for summer internships at Hopkins before retiring in 2015. In 2007 he was awarded the Outstanding Faculty Award by the Maryland Association of Higher Education, a highly regarded prize presented to only one professor across all Maryland colleges and universities every two years.

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Dr. Barnett has worked hard to engage the surrounding community in the study of physics. He headed the JHU Quarknet program, created to involve K through 12 teachers in modern research by sending teachers for summer internships at both Fermi National Laboratory and CERN Laboratory in Switzerland. Since 2003 he has also spearheaded the annual JHU Physics Fair, a spring event that attracts several hundred people to enjoy games, contests, lectures and demonstrations that highlight the JHU Department of Physics and Astronomy. And lastly, he is among the Chairpersons for the JHU Academy and the Faculty Forum, both of which hold their monthly meetings here at our Club.

Dr. Barnett married his wife, Amy, in 2005, right here at the Club in the Eisenhower Room. They’ve enjoyed many dinners and events over the years in the Tap Room, our Main Dining Room, and our Book Circle, and love that staff like Pearl and Antoine are always so hospitable. When they are not here, Dr. Barnett and his wife are traveling the world. He has visited all seven continents and together they have seen sights like the North Pole and Easter Island. They are excited about their upcoming Christmas trip to northern India. He keeps active (walking 10 miles a day!), and both he and his wife sing in the Johns Hopkins Chorus.

TAP ROOM NEWS

Where Kids and casual attire are always welcome!

The Tap Room is open for Dinner Wednesday, Thursday and Friday nights. Drop by on Wednesday for our Fried Chicken Country Buffet for just $18.00. Complete with Stewed Tomatoes, Mashed Potatoes and Country Gravy and more, it’s delicious!

We feature Crab Leg Clusters and Oysters Chesapeake on Friday nights in January and February. This all you can enjoy buffet is just $32.00. As with all of our special Buffet nights, the regular Tap Room menu is also available. Live music too! In March and April we feature Shrimp Night on Fridays.

Isn’t it Tap Room time?

Welcome New Members

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<td>Peter Baumhart</td>
<td>Denise Flood-Doyle</td>
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<td>Edward T J Gerety</td>
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<td>Anna Bellantoni</td>
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<td>Robert Dubeau</td>
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<td>Robert Feinstein</td>
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BIRTHDAY NIGHTS

Wednesday, January 8, February 12, and March 11, 2020

6:00 pm

Whether you are 25 or 95 or somewhere in between, don’t miss our Grand birthday celebrations! We have reserved one special evening each month to host a birthday bash for members and their spouses. Bring your friends and family for fun!

Your dining table will be festively decorated with balloons and party hats, and each celebrant will receive a special birthday gift and card. We’ll have one delicious cake for all our guests of honor to enjoy with their parties. In addition to our regular menu, three scrumptious Birthday specials will be offered for just $21.00!

The celebrant will receive 50% off the price of their entrée or may select one of the Birthday specials with our compliments.

All members of the celebrant’s party will enjoy complimentary cake, party hats and favors. Reservations are required for Birthday groups and must be made by the Friday prior to the event. All members and their guests are welcome to join the festivities however Birthday discounts are limited to members and their spouses. The celebrant’s birthday must fall within that month. If you are unable to attend Birthday Night on your birth month, you may join us the month prior or after.

Employee of the Month

October 2019—Antoine Smith

Congratulations to the ever popular Antoine Smith for winning Employee of the Month for October! Antoine is one of our servers who is a shining star in the dining room. He’s always ready to lend a hand and has a warm smile and greeting for all our members. Way to go Antoine!
Most of us spend time during the holidays enjoying family and friends when we gorge ourselves with delicious food. We never stop to think about calories, carbs or fat grams. Many of us simply enjoy good food while also indulging in adult beverages.

As the holidays come to a close, we also think more about having a healthier routine. A cleaner lifestyle may help with losing and keeping the bulges at bay. We should attempt these things for energy, zest and feeling fabulous in no time. Remember to keep hydrated. Many people believe they are tired or hungry but really are dehydrated and thirsty. Try drinking water every hour. People differ in the amounts they need. Aim to eat more vegetables, fruits, soups and salads to stay hydrated.

Besides enjoying meat and eggs for breakfast, also include oatmeal and a quinoa cereal. All have loads of nutrients and protein. A green smoothie with seeds, nuts, yogurt and fruits are good options. Black coffee, tea, fresh vegetables and vegetable juices are also excellent. To help grow your health in a positive way and to put your weight management goals closer, remove as much sugar, salt and bad oils from your diet as possible. Natural sugars may be fine but added sugar can have severe consequences, weight gain, high blood sugar, aging and changes in your food cravings. Always remember that whole foods are the best medicine.

Keep your kitchen and pantry free from all those tempting and not-so healthy food choices. Go shopping and keep as much whole food choices as possible in your kitchen and enjoy the pleasures of wholesome eating and health.

Peace,

Patrick

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**WEDNESDAY**

Come in for our Wednesday Lunch Buffet in the Main Dining Room for a mid-week treat. Our regular Lunch menu is also available. Fried Chicken Country Buffet is what’s happening on Wednesday nights in the Tap Room. Wednesday also features half priced wine by the glass and bottle.

**THURSDAY**

In the Main Dining Room we offer our Prix Fixe Dinner; three delicious entrees served with Salad, Starch, Vegetable and Dessert for $24.00. Entrees vary weekly. You may also select from our limited Dinner menu.

We feature Half Priced Crab Cake Sandwiches in the Tap Room in January and February, just $9.50! Student members welcome!

**FRIDAY**

Thank goodness it’s Friday when you can enjoy Crab Leg Clusters and Oysters Chesapeake in the Tap Room. We have an all you can enjoy Crab Buffet for just $32.00. There’s live music too!

**SUNDAY**

Come in for the Best Brunch in town! Begin with $2.00 Brunch drinks including a Bloody Mary Station and a Hot Chocolate Station, and Hors d’oeuvre in the Lounge, then it’s on to the Dining Room where 36’ of Brunch favorites await you on the Buffet. Champagne and fresh Squeezed Orange Juice are included. Cost: $29.00 Adults, $18.00 Children ages 4–12. Children 3 and under, no charge.
Barbara Wayne and Brenda Marshall

Maureen Norton and Sandra Stellman;

Robin Hobbs, Don Wilson, and Jeriann Wilson,

Annual Meeting

Irene Gonzalez and Monica Lopez

Bob and Pam Kaplan
Beverly Washburn, Anna Balog, Pilar Chollet, and Evelyn DeCosta

Rachel Lewis and Doug Mace

Seated (L to R): Betty Demmler, Pam Petrell, Donna Linnan  Standing (L to R): Ann Ray, Elaine Boram, Jackie Remige, Carol Rowell, Jean McClary, Deb Fitzell, Joan Murrell, Sandy Lauderback

Abe Prince

Library Tree Trim

Vaughn Cronauer and Candace Cronauer
January 2020

NEW YEAR’S DAY BRUNCH

Wednesday, January 1, 2020  11:30 am and 2:00 pm

Ring in the New Year at one of our two seating times, 11:30 am and 2:00 pm! Reservations are required. There will be no other food service available on this day. Happy New Year!

BIRTHDAY NIGHT

Wednesday, January 8, 2020  6:00 pm

Reservations are required for Birthday groups and must be made by Friday, January 3, 2020.

MEMBERS SOCIAL

Thursday, January 9, 2020  6:00 – 8:00 pm

Join other members of the Club for a fun night of socializing with fellow members and Board members! Come alone or with a group! We’ll have light hors d’oeuvre and music to set the mood. Don’t miss it! Reservations are not required.

CLUB’S BOOK CIRCLE

Old New Worlds: A Tale of Two Immigrants

Featuring author Judith Krummeck

Thursday, January 16, 2020  6:30 pm

We are delighted to have author and Club member Judith Krummeck with us as we discuss her recently published book Old New Worlds: A Tale of Two Immigrants.

Old New Worlds intertwines the immigrant stories of the author and her great-great-grandmother, Sarah Barker and her new husband sail from England in 1815 to minister in South Africa’s Eastern Cape. Two hundred years later, Judith leaves post-apartheid South Africa with her American husband to immigrate to the United States. She is drawn to Sarah’s immigrant story in the context of her own experience, and sets out to try to trace her.

“In this cross-genre work, Judith Krummeck interweaves a memoir of her immigration to America with a creative imagining of her great-great-grandmother’s journey to South Africa as a missionary’s wife . . . Drawing upon family archives, her study recounts two radically diverse personal journeys that link across the ages.”—Kirkus Reviews

Judith Krummeck has been the evening drive time host for Baltimore’s classical music station, WBJC, since she immigrated to America from Africa in the late 1990s. Prior to emigrating, Judith was an actor, and the arts editor for SAfm at the South African Broadcasting Corporation. She holds a BA from the University of Cape Town and an MFA in Creative Writing & Publishing Arts from the University of Baltimore. Judith’s first book, Beyond the Baobab, is a collection of essays about her immigrant experience. Judith’s website is judithkrummeck.com

The Dinner and discussion will begin at 6:30 pm however you are invited to join other members of the Book Circle for Cocktails beginning at 6:00 pm. Reservations required. Cost: $31.00 plus surcharge and sales tax. Cocktails not included.

February 2020

BIRTHDAY NIGHT

Wednesday, February 12, 2020  6:00 pm

Reservations are required for Birthday groups and must be made by Friday, February 7, 2020.

MEMBERS SOCIAL

Thursday, February 13, 2020  6:00 – 8:00 pm

Members are having a wonderful time at our monthly Members Social. Drop by for some complimentary Hors d’oeuvre, music and conversation with other Club members and Board members. Reservations are not required.

VALENTINE’S DINNER

Friday, February 14, 2020  6:00 pm

Celebrate Valentine’s Day with your special someone at the Club. What better way to say “I love you” than with a romantic dinner, complimentary Champagne and roses for the women? Reservations not required.

VALENTINE’S BRUNCH

Sunday, February 16, 2020  11:30 am – 2:00 pm

Fall in love… with our Valentine’s Champagne Brunch! We’ll have lovely flowers and decorations to enhance our very special Valentine’s Buffet, roses for the women and a sweetheart of a feast for all! Reservations not required. Cost: $35.00 Adults, $20.00 Children ages 4 – 12, 3 and under, no charge.

NEw ORLEANS JAZZ BRUNCH

Sunday, February 23, 2020  11:00 am

Reservations required. Cost: Per person plus surcharge and sales tax. For those members not participating in this event, our regular Buffet Brunch will be available in the Eisenhower Room from 11:30 am – 2:00 pm.

OYSTER NIGHT

Wednesday, February 26, 2020  6:00 pm

Feast on succulent Oysters at our all you can enjoy Oyster Buffet. Oysters in the Soup, Fried Oysters, Oysters on the Half Shell and Oysters Casino and a buffet full of delicious treats satisfy your Oyster cravings! Reservations required. Cost: $48.00 per person plus surcharge and sales tax.

COMING IN MARCH

ODYSSEY LUNCH AND LECTURE

Untangling the Web: Why the Middle East is Complicated and Always has Been

Featuring Ori Z. Soltes, Ph.D

Saturday, March 28, 2020  12:00 – 2:30 pm

The Middle East has been a complexity of religions, political, ethnic and economic issues for millennia. To fathom the difficulty of arriving at solutions to the many problems involving diverse groups across its breadth, one must understand the interweave of these issues along the length of the region’s history, and explore—in an even-handed manner—how they have in turn been interwoven with confusing definition, conflicting aspirations and constant interferences. This talk will unravel some of the complexity of this web.

Ori Z. Soltes, Ph.D, teaches at Georgetown University and is a frequent summer lecturer at the Chautauqua Institution in Western New York. He is the author of 21 books and articles on diverse topics, including his book: Untangling the Middle East. (Skyhorse Publishing)

Reservations required. Cost $57.00. Lunch at Noon, talk from 1:00 – 2:30 pm
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1 New Year’s Brunch*

2, 9, 16, 23, 30 Prix Fixe Dinners, Half Priced Crab Cake Sandwich in the Tap Room

3, 10, 17, 24, 31 Crab Leg Clusters, Live Music in the Tap Room

5, 12, 19, 26 Superfantastic Sunday Brunch

7, 14, 21, 28 Prime Rib Buffet

8 Birthday Night*

8, 15, 22, 29 Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine

9 Members Social

16 Club’s Book Circle*
## February 2020

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<td>New Orleans Jazz Brunch</td>
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### Special Days

- **4, 11, 18, 25** Prime Rib Buffet
- **5, 12, 19, 26** Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
- **6, 13, 20, 27** Prix Fixe Dinners, Half Priced Crab Cake Sandwich in the Tap Room
- **7, 14, 21, 28** Crab Leg Clusters, Live Music in the Tap Room
- **12** Birthday Night*
- **13** Members Social
- **14** Valentine’s Dinner
- **16** Valentine’s Brunch
- **23** New Orleans Jazz Brunch*
- **26** Oyster Night*
RESERVATION POLICY  Reservations for special events will be taken once the event has been announced in the newsletter. Advance reservations for events not yet advertised will not be accepted. To make reservations for special events, please call the main office at 410-235-3435 during business hours. It is helpful when placing your reservation to inform us of any special needs. Advance notice of a guest in a wheelchair or a request for a high chair is appreciated.

DRESS CODE  After 5:00 pm Tuesday through Saturday and all day Sunday, our dress code is business casual for both men and women in the Lounge, Main Dining Room and Banquet Rooms. While jackets are encouraged, men are not required to wear a jacket and tie. Tee shirts, shorts, flip flops and other extremely casual attire will not be permitted. The Tap Room is the only area the dress code does not apply.

CANCELLATION POLICIES
PRIVATE ROOMS — We ask that if, for any reason, you must cancel a party booked in one of the four small private dining rooms, the reservation be canceled 48 hours in advance. The cost of the room and a $70.00 server fee will be billed in the event the cancellation is not made.

SPECIAL EVENTS — Unless otherwise stated, we ask that cancellations for special events be made at least 48 hours in advance. 50% of the events’ per person price will be charged if the cancellation is not made. If the number in attendance is fewer than the number confirmed, 50% of the events’ per person price will be charged for the difference.

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<thead>
<tr>
<th>Hours of Operation</th>
<th>MAIN DINING ROOM</th>
<th>TAP ROOM</th>
<th>OFFICE</th>
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<tr>
<td><strong>LUNCH</strong></td>
<td>Tuesday through Saturday, 12:00–2:00 pm</td>
<td>Wednesday and Thursday, 5:30–8:00 pm</td>
<td>Monday, 9:00–4:00 pm</td>
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<td><strong>DINNER</strong></td>
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