

Fall 2024

MENU

Available September-November

FALL SALAD-GF,V

Romaine and kale, roasted sweet potatoes, crisp apple slices, feta, dried cranberries, and spiced corn nuts. Served with maple vinaigrette \$5.25

HORS D'OEUVRES

Stuffed peppadew peppers with vegan ricotta and crushed nuts (GF, VGN)

\$24/doz

Candied pear and stilton toast points (V)

\$25/doz

Sweet onion and chèvre tarts (V)

\$23/doz

ENTRÉES

Cider brined pork loin with candied pear and pecan chutney (GF) \$16.95

Frenched chicken breast roasted with seasonal flavors of lemon, clove, and ginger (GF) \$19

Winter squash with ancient grains, kale, dried cranberries, toasted pepitas, and white balsamic reduction (GF, VGN) \$16

SIDES

Boursin Mashed Potatoes (GF, V)

Baked Sweet Potato with marshmallows and candied pecans (GF, VGN)

DESSERTS

Apple pecan cobbler (GF, V) \$2.75

Ginger snap pumpkin cheesecake (GF, V) \$5

Whole pecan or pumpkin pie (V) \$32

GF = Gluten Free V = Vegetarian VGN = Vegan

