

Tastes of Fall

LIMITED TIME ONLY

APPETIZERS

CRANBERRY PISTACHIO GOAT CHEESE BITES

Served on a skewer \$62.00



PROSCIUTTO CRANBERRY PINWHEELS

Wraps rolled into pinwheels with prosciutto, cranberry and arugula \$48.95



FRENCH ONION DIP

Served cold with parmesan baguette chips \$35.00



PHILLY CHEESESTEAK DIP

Served hot with toasted sub rolls \$45.00



SANDWICHES

DIJON PIT HAM

Pit Ham, bruleed brown sugar dijon mayonnaise and Gruyere cheese topped with apple slaw and served on a pretzel roll \$10.50



SMOKED TURKEY MOLE

Smoked turkey topped with mole sauce, espresso cheese, avocado, pickled onions and fresh jalapeno served on a ciabatta roll \$10.00



SALADS

ROASTED BUTTERNUT SALAD

Mesclun blend with raisins, roasted butternut, walnuts, feta cheese and cranberry lemon vinaigrette \$9.25



SOUTHERN SWEET POTATO

Sweet potato salad mixed with bacon, cranberries, celery and maple vinaigrette \$5.25 (a la carte)



Promo
Price!

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APRICOT MUSTARD PORK CHOP

Local Country Store Brand smoked pork chop glazed with an apricot mustard \$12.95

PORK
P

GLUTEN
FRIENDLY
GF

PUMPKIN MORNAY GNOCCHI

Sauteed gnocchi with a pumpkin mornay sauce and sauteed broccoli rabe. *Can be made vegan \$17.50

WHEAT

DAIRY

VEGETARIAN
V

SIDES

FALL VEGETABLE MEDLEY

Roasted broccoli, cauliflower, carrots, red onions and brussels sprouts \$3.75 a la carte

VEGAN
VE

GLUTEN
FRIENDLY
GF

ROASTED FENNEL BULB

Roasted fennel bulb with lemon and fresh herbs \$3.75 a la carte

VEGAN
VE

GLUTEN
FRIENDLY
GF

DESSERTS

S'MORES DIP

S'mores dip served with graham crackers \$42.00

DAIRY

EGG

SOY

TREE NUT

WHEAT

VEGETARIAN
V

SPICED BUNDT CAKE

Spiced bundt cake topped with an apple bourbon glaze \$6.00

DAIRY

EGG

SOY

TREE NUT

WHEAT

VEGETARIAN
V