



## SEASONAL MENU ITEMS

### STARTERS

#### **Crispy Brussel Sprouts w/Bacon, Maple & Blue Cheese GF**

Crispy brussel sprouts, lightly tossed in maple syrup with bacon, blue cheese crumbles and toasted candied pecans. \$12

#### **Prosciutto, Pear & Chevre Focaccia**

Our house-made Focaccia topped with fresh pears, prosciutto and chevre finished with a fig-balsamic reduction. \$11

### ENTREES

#### **Fried Vietnamese Shrimp Po'Boy**

Panko fried prawns on a bed of ginger-lime slaw with red peppers & cilantro, quick pickled cucumber & jalapeno slices with sriracha aioli on a crusty hoagie roll. Don't miss this! Served with choice of soup, salad or russet fries. \$17

#### **Mixed Mushroom Galette**

Sauteed chanterelle, portabella & button mushrooms with shallots and red peppers is blended with cream cheese, parmesan, mozzarella, and goat cheeses folded in puff pastry and baked with Everything bagel seasoning. Served with your choice of soup or salad. \$16

### SALAD

#### **Southwest Harvest**

Shaved brussel sprouts, toasted smoked pepper pepitas, Grannysmith apples, red onion, whipped feta cheese, cumin-lime vinaigrette. \$13  
add grilled chicken +\$4/add grilled steak +\$8

### HAPPY HOUR SPECIAL SNACKS (ONLY AVAILABLE FROM 3-6PM DAILY)

#### **Vietnamese Fried Shrimp Tacos**

Fried corn tortilla with panko crusted prawns, ginger-lime slaw and sriracha aioli. 2 each \$9

#### **Crispy Brussel Sprouts GF**

Tossed in nuoc cham with spicy aioli. \$7



## SEASONAL BEVERAGES

### COCKTAILS

#### **Manzanada**

Tequila mixed with mezcal, apple cider, lemon juice and topped off with ginger beer, diced red apple, and a spiced sugar rim. \$10

#### **Dapper Old Fashioned**

Bourbon blended with a house-made Cinnamon Rosemary simple syrup, angostura bitters, orange peel and rosemary sprig. \$9

#### **Wild Pear Toddy**

Divine Distillers Pear Brandy with lemon and pear juices, ginger honey tea, pear slices and lemon wedge. \$10

### DESSERTS

#### **Crème Brulee GF**

Vanilla-Bean crème brulee with a caramelized sugar coating served with a seasonal cookie. \$8

#### **Pumpkin Walnut Genoise Roll**

Pan pumpkin genoise cake rolled with whipped maple cream cheese frosting & candied walnuts. Everything wonderful about Fall! \$8

#### **House-made Small Batch Ice Cream**

- Vanilla Bean
- Pear, Candied Pecan, & Salted Caramel
- Pear Ginger Sorbet (Dairy Free)
- Rotating Flavor – Ask your server for the weekly offering.

**By the scoop** \$3

**By the pint** \$7

**On a cone** \$4

**As a float** \$4.5

**As an Affogato** \$5

**As a Sundae**

Choice of chocolate sauce, salted caramel or raspberry coulis, with toasted hazelnuts, whipped cream and a maraschino cherry. \$5

**As a Cookie Sundae**

Add one of our house baked cookies to your sundae. \$7