



SEASONAL SPECIALS

A selection of DISHES reflecting the freshness of the season and a return of "by request" old favorites!

STARTER

Skillet Brie & Chevre with Apricot- Blueberry Conserve- Brie and goat cheeses baked in a cast iron skillet with house made fruit conserve, rosemary, hazelnuts & honey drizzle. Served with crusty baguette. \$15

SALAD

Steak & Smoky Paprika Spinach

Grilled seasoned flank steak, bacon, pickled red onions, tomato, blue cheese crumbles, croutons on a bed of spinach and mixed greens in a smoky paprika vinaigrette. \$23 (Available **GF** without croutons)

ENTREE

Vegetarian Cassoulet

A vegan version of this French classic- white beans, lentils, roasted mushrooms, sweet potatoes, carrots, celery, tomatoes, shallots, garlic, red wine, vegetable stock, cashew butter and fresh thyme stewed low and slow, topped with herbed bread crumbs. Served with a side Caesar or mixed green salad. \$22 (Available **GF** without croutons)

DESSERT

Salted Caramel Pumpkin Mousse Tart

Pumpkin mousse, candied pecans, whipped cream, salted caramel, shortbread crust. \$9

Lemon Olive Oil Cake

Moist and delicious olive cake with lemon, whipped cream, and fresh berries. A crowd favorite! \$8.50

HAPPY HOUR (3-5:30 PM, M-F)

Beverage purchase of any kind required for HH

Hamburger & Chips aioli, lettuce, tomato- \$10

Add on available, cheese only +\$3

Skillet Brie & Chevre - \$9

Truffle Fries- \$7

Baked Olives, Feta & Garlic, EVOO - \$6

Rosemary Focaccia with EVOO & balsamic - \$5

Cup of Soup- \$4