

Specials

DIXIES SLIDERS

Smoked pulled pork, house made jicama slaw. With greens. \$8.9

SHRIMP AND BROCCOLI ALFREDO

Seared Shrimp over fettuccine, creamy alfredo sauce with broccoli and mushrooms. GFO \$18.9

CLASSIC PUMPKIN PIE

Traditional style Pumpkin Pie served with whipped cream and a caramel drizzle. \$6.6

2018 GRAND TRAVERSE SEMI DRY REISLING

Flavors of ripe pear and honey crisp, accented by scents of Meyer lemon and acacia honey come alive in this medium dry style Riesling. A crisp, refreshing acidity extends the finish. \$8

2017 JOEL GOTT 815 CABERNET

Aromas of bright red fruit, black cherry and raspberry with notes of vanilla and white pepper. The wine opens with dark, concentrated fruit flavors, followed by balanced tannins on the mid-palate, and notes of cedar on the long, textured finish. \$13

NY SOUR

Bulleitt Bourbon with lemon juice and simple syrup. Warre's Tawny Port float. \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients. Please inform your server of any allergies or intolerances.