

Specials

BUTTERNUT SQUASH SOUP

House made, butternut squash, ginger, apple, yogurt crema. GF V cup \$4.9 | bowl \$8.9

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme.
\$9.9

BOURBON PORK CHOP*

8 oz. bone-in pork chop, brushed with our house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. \$23.9

SALMON VELOUTÉ

Organic, certified sustainable, fresh caught. Grilled and topped with sweet corn + vegetable velouté. Garlic whipped potatoes and steamed broccoli. GF \$26.9

VEGETABLE QUICHE TARTLET

House made, grilled asparagus, scallions, fresh mozzarella, caramelized onion. With greens. V \$11.9
• Available only during Sunday Brunch •

CARROT CAKE

Carrots, walnuts, raisins, cream cheese icing, caramel.
\$8.9

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel drizzle. \$8.9

GLITZY GLINDA

POM juice, grenadine, Sprite, edible glitter. \$9
• Sweet + bright •

OZMOPOLITAN

Pearl vodka, blue curacao, pineapple, orange, lime, simple. \$12

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

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.