

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 •

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts,
crushed toffee. \$9.9

CARAMEL APPLE DONUT HOLES

House made dulce de leche filled donut holes, caramelized
apple, toasted graham cracker crumbs, vanilla bean ice cream,
warm caramel sauce. GFO V \$9.9

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.