Specials

TOMATO BASIL SOUP House made, basil, parmesan. V • \$4.9 cup | \$8.9 bowl •

THE COWBOY

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeno bread. GFO \$14.9

SALMON VELOUTÉ

Organic, certified sustainable, fresh caught. Grilled and topped with sweet corn + vegetable velouté. Garlic whipped potatoes and steamed broccoli. GF \$27.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, and penne pasta in a tomato cream sauce. Fresh basil, parmesan, and ricotta. GFO VO \$18.9

NIGHTINGALE ICE CREAM SANDWICH: CHOCOLATE PEPPERMINT BARK

Chocolate brownie cookie, chocolate ice cream swirled with peppermint and white chocolate pieces. \$9.9

NIGHTINGALE ICE CREAM SANDWICH: RED VELVET CHEESECAKE

Chocolate brownie cookies, cream cheese ice cream swirled with red velvet cake and cream cheese frosting. \$9.9

NIGHTINGALE ICE CREAM SANDWICH: APPLE CIDER Cinnamon brown sugar cookie, spiced apple cider ice cream. \$9.9

Nightingale Ice Cream Sandwich: Gingerbread Caramel

Spiced gingerbread cookie, dulce de leche ice cream. \$9.9

NIGHTINGALE ICE CREAM SANDWICH: CLASSIC CHEESECAKE

Honey graham cookie, cream cheese ice cream swirled with cream cheese frosting. \$9.9

BAKED IRISH APPLE

Tullamore Dew Irish whiskey, fresh pressed apple cider, lemon, cinnamon. \$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. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.