

Specials

SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream, and scallions.

• cup \$4.9 | bowl \$8.9 •

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil. House made balsamic vinaigrette. GF VO+ \$7.9

BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$23.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO VO \$19.9

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$10.9

SYCAMORE PUMPKIN LATTE BLONDE

NC- Golden Ale- ABV 5.8%- 16oz \$11

HI-WIRE 10W40 PUMPKIN SPICEWALLA LATTE

NC- Pastry Stout- ABV 8%- 16oz Can \$14

APPLE CRISP

Fresh pressed apple cider, cinnamon, ginger beer, lime. \$6

• Add Evan Williams +6 •

*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.