

Specials

TOMATO BASIL SOUP

House made, basil, parmesan. V

• \$4.9 cup | \$8.9 bowl •

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF \$12.9

SEDONA SALISBURY STEAK*

Tender Salisbury steak, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Southwest corn. GF \$16.9

SOUTHWEST PORK CHOP*

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$19.9

NIGHTINGALE ICE CREAM SANDWICHES

Ask your server for our seasonal selection. \$9.9

BAKED IRISH APPLE

Tullamore Dew Irish whiskey, fresh pressed apple cider, lemon, cinnamon. \$12

SYCAMORE PUMPKIN LATTE BLONDE

NC- Golden Ale- ABV 5.8% \$11

RASPBERRY TRUFFLE

Absolut vodka, Kahlua, Chambord, raspberry, cream. \$14

*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.