Specials

Butternut Squash Soup
House-made, butternut squash, ginger, apple, yogurt crema. GF V
• cup $4.9 | bowl $8.9 •

Prince Edward Island Mussels
Tomatoes, red onions, garlic, lemon-basil sauce. GFO $15.9

Shrimp Scampi
Large shrimp in a garlic, white wine and lemon sauce. GFO $8.9

Vegetable Hummus Wrap
Hummus, lettuce, tomato, red onion, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla. Choice of side. VO+ $10.9

Tuscan Pasta
Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO $16.9

Filet Mignon Burgundy
7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF $44.9

Pumpkin Praline Cheesecake
Brown sugar, toasted walnuts, crushed toffee, whipped cream, powdered sugar, caramel drizzle. V $9.9

Bourbon, Basil + Blood Orange Bash
Bulleit Bourbon, basil, blood orange, bitters. $13
• smooth + sweet •

Autumn Apple
Hennessy, fresh-pressed apple cider, house-made cinnamon simple. $13
• smooth + crisp •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise 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: shellfish, fish, poultry, dairy, soy and sesame.