

Chef's Menu

• APPETIZERS •

BUTTERNUT SQUASH HUMMUS 12

House made hummus, feta cheese, olive oil, fresh pomegranate seeds, crispy batard

WHITE BEAN AND BACON SOUP CUP 6 / BOWL 10 G

• SALAD •

BUTTERNUT SQUASH AND KALE SALAD FULL 12/ HALF 7 G

Mixed greens, kale, butternut squash, bacon, blue cheese crumbles, pistachios, house red wine vinaigrette

• SEA AND LAND •

CHICKEN BACON SWISS 15

Hand breaded fried chicken breast, neuske bacon, swiss cheese, honey mustard, lettuce, tomato, red onion, pretzel bun, hand cut fries

FALL GNOCCHI 20

Hand made ricotta gnocchi, butternut squash, brown butter cream sauce, sage, crispy kale, side salad

BACON WRAPPED MEATLOAF 20

Chef's gourmet meatloaf, demi, mashed yukon gold potatoes, side salad

• DESSERT •

PECAN CHEESECAKE 8

House made cheesecake, pecan topping

CRANBERRY PEAR COBBLER 8 G

Warm cranberry and pear cobbler with cinnamon and orange zest, graeters vanilla ice cream

GRAETER'S PUMPKIN ICE CREAM 5 G

Suggested Wine ~ Blindfold Blanc de Noir 2021

Glass – 10 Quartino – 14 Bottle – 40

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

G DENOTES GLUTEN FREE ITEM