

Chef's Menu

• APPETIZERS •

BUTTERNUT SQUASH BRUSCHETTA 10

Roasted butternut squash, caramelized onions, crushed red pepper, balsamic glaze, toasted baguette, fresh mint

LAMB, VEGETABLE AND RICE SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

SPINACH AND ARUGULA SALAD HALF 7 / FULL 10 G

Spinach and arugula, baby radishes, green onions, apples, maple glazed pecans, house sweet red wine vinaigrette

Add ons: grilled chicken – 5 · grilled salmon – 7 · sirloin steak* – 10 · grilled shrimp – 9*

• SEA AND LAND •

AUTUMN GRILLED CHEESE 12

Toasted wheatberry, thick cut Nueske smoked bacon, melted brie, fig jam, apple, crispy brussels sprouts

SWEET POTATO GNOCCHI 12

House made sweet potato gnocchi, brown butter and sage sauce, side salad

BANGERS AND MASH 16 G

Traditional bangers, redskin mashed potatoes, braised red cabbage, side salad

Goes great with a pint of German Weihenstephan Hefe Weissbier 5.4% **5**

• DESSERT •

PUMPKIN MOUSSE WITH PECAN TUILE 7 G

Suggested Wine – Villa Wolf Gewürztraminer, Germany, 2016

Glass – 6 Quartino – 9 Bottle – 18

G DENOTES GLUTEN FREE ITEM