

# FALL 2023 RESTAURANT WEEK



## Lunch

### FIRST COURSE

#### Soup of the Day

A cup of our daily soup made with fresh local ingredients

#### Salad

A fresh salad made with local veg, house made vinaigrette

#### Loaded Fries (Upgrade for + 3)

Crispy golden fries topped with BBQ sauce, ranch, melty cheese, bacon bits, scallions

### SECOND COURSE

#### Harvest Wrap

A wrap to celebrate the season with roasted red pepper hummus, oven roasted peppers, shredded carrots, cucumber, greens, vegan feta cheese

#### The Cheeseburger

As perfect as a vegan cheeseburger can be- One beefy smash patty, melty cheese, lettuce, onions, tomato, pickle, ketchup, on a toasty bun

#### Mac & Cheese

Our famous house made mac & cheese topped with apple BBQ sauce, ranch, bacon bits, and scallions

### THIRD COURSE

#### Cookie

One of our freshly baked cookies

*\*Please notify staff of any allergies before ordering. Tree-nuts, soy, gluten and other common allergens are present in our kitchen. We do our best to provide an allergy friendly kitchen, but cross-contamination is possible\**

