

FALL 2023 RESTAURANT WEEK



Dinner Menu

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

Cream Cheese Stuffed Garlic Bread

House baked garlic bread stuffed with house cream cheese, dipped in garlic butter

SECOND COURSE

Korean Flautas

Golden crispy flautas stuffed with cheese, marinated crumbled "beef", topped with a sticky sweet gochujang sauce, sesame, scallions, topped with a local apple slaw

Thai Peanut Tacos

Two tacos with our marinated tempeh, house made peanut sauce, fresh herbs, topped with a local apple carrot slaw

Pumpkin Arancini Burger

House made pumpkin risotto patties fried until golden brown then stacked on a bun with truffle aioli, local apple carrot slaw, organic greens, and our house made mozzarella

THIRD COURSE

Apple Spice Cake

House apple compote, cream cheese frosting

Raise a Glass

A glass of our house red, white, or bubbly (Must be 21 & older to order)

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

