



RESTAURANT WEEK
OCTOBER 15TH-26TH

\$30 LUNCH

FIRST COURSE

(CHOOSE ONE)

Fried Brussels Sprouts - miso apple glaze, garlic scallion aioli (VG)

Honey nut squash soup- pumpkin spice pepitas, creme fraiche (V)

Fig & Burrata- toasted hazelnuts, Jimmy nardello vinaigrette, cress

SECOND COURSE

(CHOOSE ONE)

Duck confit salad- red kale, pink lady apple, bourbon cranberry, toasted almonds, grain mustard dressing

Salmon Burger- caper aioli, arugula, tomato pesto, pickles, sesame bun, house fries

Buttermilk Fried Chicken Sandwich- Lolas buffalo sauce, herby ranch, dill pickle slaw, sesame bun, duck fat fries

THIRD COURSE DESSERT

(CHOOSE ONE)

Chocolate Sundae- chocolate ice cream, pretzel crunch, coffee caramel

Or

Raspberry Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



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\$45 DINNER

FIRST COURSE

(CHOOSE ONE)

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Honey nut squash soup- pumpkin spice pepitas, creme fraiche (V)

Fig & Burrata- toasted hazelnuts, Jimmy nardello vinaigrette, crostini, cress

SECOND COURSE

(CHOOSE ONE)

Mushroom Pappardelle- wild mushroom ragu, pancetta, truffled spinach, pecorino

Wood Grilled Trout- quinoa sticky rice, roasted carrots, delicata squash, coconut red curry

Fried Chicken Entree- ½ fried buttermilk chicken, dill & apple slaw, sweet potato puree

THIRD COURSE DESSERT

(CHOOSE ONE)

Apple Fritters

bourbon caramel, cinnamon mascarpone

Dark Chocolate Mousse

chocolate brownie, salted pretzel, coffee anglaise

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DRINK SPECIALS

FEATURED COCKTAIL

Aperol Cider

Aperol, St. Germain, Apple
Cider, Bitters



FEATURED WINERY: KARAMOOR ESTATE

WHITE

SAUVIGNON BLANC 2021- \$11

aromas of cantaloupe, honeydew & guava. Lime zest & honeysuckle
palate with a lingering finish

VIIGNIER 2023- \$12

bright tangerine, white tea & vanilla aromas with palate of
apricot and crisp finish

RED

MERITAGE 2017- \$14

red bordeaux blend with notes of blackberry jam, cedar & vanilla, palate
of bing cherry with a full bodied lingering finish

CABERNET SAUVIGNON 2019- \$13

aromas of black cherry, baking spices & fennel. Earthy &
dried fruit palate with a medium soft finish



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