

## **Lunch Menu- \$15**

*3 course*

**Choice of Soda, Tea, or Coffee**

**Choice of Side salad or daily soup**

### **Entrée choice**

**1-The Fall Pig** – bacon, brie, apples on grilled sourdough with sweet potato fries

**2- Sweet Potato Burrito Bowl** – sweet potatoes roasted with onions, peppers, and southwest seasoning over cilantro rice topped with crème fraiche (vegan w/o the crème fraiche)

**3- BLT Mac and Cheese** – Bacon, Tomatoes, Spinach, Macaroni, aged white cheddar cream sauce Dessert Choice of 2 daily Tarts

### **Dinner Menu- \$33**

#### **Starter Choice**

**1- Poblano Polenta Cakes** – black bean corn salsa, crème fraiche

**2- Baked Brie** – Filo wrapped brie, house made red wine jelly, toasted almonds, served with toasted baguette

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**Choice of Salad or Daily Soup**

#### **Entrée Choice**

**1- Slow cooked Pot Roast** – roasted garlic mashed potatoes, carrots, red wine gravy

**2- Chicken Pot Pie** – just like grandma used to make, in a flaky crust

**3- Stuffed Squash** - barley, mushrooms, winter greens, pecans, cranberries and a red bean puree

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**Dessert Choice**

**1- Bread Pudding** – traditional bread pudding with vanilla bean sauce

**2- Chocolate** – mexican dark chocolate mousse with a Rum Chata whipped cream