

Lunch Menu- \$15

1st course

Small Beet Salad, arugula, fresh Clementine, roasted beets, candied cashews, goat cheese truffles, champagne vinaigrette (*Gluten free & Vegetarian*)

Cup of Roasted Butternut Squash Soup, spiced pumpkin seeds, maple float, fried sage (*Gluten Free & Vegetarian*)

2nd course

Cornmeal crusted Trout, warm potato salad, creamed Brussels sprouts, Burgers Smokehouse bacon, charred lemon butter sauce, double thick potato chips

Grilled 7oz Pork Chop, baked mac and cheese, smoked bacon corn succotash, caramelized shallots, spiced pork rinds

Dinner Menu- \$33

1st course

Small Beet Salad, arugula, fresh Clementine, roasted beets, candied cashews, goat cheese truffles, champagne vinaigrette (*Gluten free & Vegetarian*)

Bowl of Roasted Butternut Squash Soup, spiced pumpkin seeds, maple float, fried sage (*Gluten Free & Vegetarian*)

2nd course

Cornmeal crusted Trout, warm potato salad, creamed Brussels sprouts, Burgers Smokehouse bacon, charred lemon butter sauce, double thick potato chips

Grilled 7oz Pork Chop, baked mac and cheese, smoked bacon corn succotash, caramelized shallots, spiced pork rinds

3rd course

Smore's cheesecake, torched marshmallows, dark chocolate sauce, graham crust

Espresso creme brulee, white chocolate curls, Vanilla bean biscotti