

Lunch - \$15

*All meals come with tea, soda, or coffee upgrade to a glass of select wine or house cocktail for \$5*

Starter

Choice of House Salad or Daily Soup

Entree

Sweet Potato Burrito Bowl - Seasoned sweet potatoes, peppers, onions, black bean corn salsa, cilantro rice served in a bowl topped with creme fraiche

BLT Mac and Cheese - Macaroni, bacon, tomatoes and spinach in an aged white cheddar sauce

Cilantro Chicken Sandwich - Shredded chicken tossed in a cilantro almond pesto, roasted red peppers, mixed greens on a seeded egg bun with rosemary red potatoes

Dessert

Mini Eclair

Dinner - \$33

First Course

*The meal comes with a soda, tea or coffee upgrade to a glass of select wine or house cocktail for \$5*

Starter

Creole Risotto Balls - Filled with mozzarella and fried with romesco

Baked Brie - Toasts and house made red wine jelly

Choice of : Daily soup or House Salad

Entree

Gnocchi - Roasted squash and winter greens, local pig sausage, hand made gnocchi, with a brown butter sauce (for vegetarian ask for no sausage)

Roasted Pork Loin - Cranberry Apple demi glaze and butternut squash risotto

Slow Cooked Pot Roast - Roasted garlic mashed potatoes, carrots, and red wine gravy

Dessert

Mocha Mouse Cup

Apple Pie with Vanilla Ice Cream