

ENTREES

Entree Sides:

*Tossed Salad, Coleslaw, Homemade Applesauce,
Red Mashed Potatoes, Sauteed Yellow Squash, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Caramel Apple Burger \$15

8 oz Angus burger with sauteed Granny Smith apple slices, Applewood-smoked bacon and smoked Gouda cheese, drizzled with caramel sauce and sprinkled with sea salt on a Brioche bun. Served with choice of one side.

Cheese Tortellini \$15

Pasta rings filled with a blend of cheeses and topped with roasted butternut squash in a Sweet Herb cream sauce.
Served with garlic bread and choice of one side.

The Duck & The Goat Grilled Cheese \$14

Slow-roasted duck, Cranberry mayo, fig glaze, tomato, spring mix and goat cheese, grilled on multigrain bread. Served with choice of one side.

Harvest Salad \$14

Mixed baby greens with roasted butternut squash, apple slices, Cheddar cheese, raisins, almonds and served with a Honey Cinnamon Vinaigrette.
Add chicken for \$5.

Italian Chicken Quesadilla \$13

House-roasted chicken, Genoa salami, red onion and Mozzarella cheese in a crispy Garlic & Herb tortilla. Served with Marinara sauce and your choice of one side.

APPETIZERS

Smokehouse Nachos \$11

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion.
Drizzled with house-made beer cheese sauce and BBQ sauce.

Fried Pickles \$7

Beer battered pickle chips, served with a side of Chipotle Ranch.

Bavarian Pretzels \$6

Baked soft pretzels, brushed with butter and sprinkled with salt.
Served with house-made beer cheese sauce and dijon mustard.

