



## ***Chef's Specials***

### ***Pumpkin Pancakes***..... **\$15.00**

Fresh local pumpkin mixed with our own pancake batter and cinnamon makes for this delicious seasonal special, VT butter and warm VT maple syrup & Cinnamon Whipped Cream (*Gluten Free option available*)

### ***Autumn Brussel Sprouts***..... **\$15.00**

Farm fresh oven roasted brussel sprouts prepared with the tastes of fall spices including shallots, cloves, cinnamon & garlic made with or without Vermont cured bacon for additional flavor and finished with our very own apple cider and red wine demi glaze (*Gluten Free, Dairy Free & Vegan if selected with no bacon*)

### ***Harvest Risotto***.....**\$20.00**

We start by creating the creamiest risotto and adding in fresh local butternut squash, asparagus, spinach, portabella mushrooms, peppers, onions and zucchini with just the right amount of imported saffron, Romano cheese and Vermont Cabot Cream. **Add Chicken +6 or Shrimp +8 or Salmon +9** to make this entrée your favorite for harvest time (*Gluten Free*)

### ***Traditional VT Turkey Dinner*** ..... **\$25.00**

Enjoy 8oz of fresh oven roasted VT turkey, homemade cranberry sauce, gravy and your choice of Fingerling Potatoes or stuffing & a choice of oven roasted brussel sprouts made with VT cured bacon and finished in a brandy and VT apple cider demi glaze or farm fresh carrots and parsnips in a VT maple glaze



## ***Seasonal Beer Specials***

### ***Sam Adams Seasonal Draft***..... **\$5.00**

### ***Sam Adams 2022 Jack-O Pumpkin Beer***..... **\$5.00**

