



## Chef's Specials



Ask your server about the soup of the day....

**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)*



## Specialty & Seasonal Bar Specials

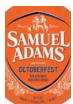
**Nightmare on Bourbon Street .....\$13.50**

*Bourbon, Maple Syrup, Apple Cider, Prosecco  
garnished with cinnamon sugar & cinnamon stick*

**Cannoli Martini .....\$13.50**

*Amaretto, Vodka, Cream, and cinnamon  
Garnished with real cannoli cream and chocolate chips*

**Sam Adams Octoberfest Draft..... \$5.00**



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



**One FREE Glass Stein per customer with any Sam Adams Purchase** *(While supplies last)*  
*Other amazing Free giveaways while supplies last Friday 9/30 thru Sunday 10/2*

