



December 2024

Green Salads

Beets, Goat Cheese, Walnuts and Mandarin Oranges-Mixed greens, baby arugula, and balsamic vinaigrette 7.95

Kale, Pumpkin Seeds, and Spicy Sweet Potatoes-Cucumber, grape tomato, and green goddess dressing 7.95

Cranberry, Local Apple, Pecans and Quinoa-Spinach and Dijon-sherry vinaigrette 7.95

Entrée

Chicken Thigh With Spinach and Ricotta 14.95

Rosemary Pork Tenderloin- Caramelize onion 14.95

Burrata Ravioli, Asparagus with Curry Marsala Sauce, and Sage 12.95

Seasonal Vegetables

Shaved Fennel, Local Apples and Radishes- Pomegranate seeds and white wine vinaigrette 4.25

Farro with Local Apples and Parmesan Cheese- Baby arugula, basil, parsley, and apple cider dressing 3.95

Roasted Autumn Vegetables- Brussels sprouts, kabocha squash, beets, and acorn squash 4.50

Seasonal Sides

Wild and Brown Rice Pilaf- Celery, acorn squash and cranberries 4.25

Butternut Squash Risotto- Parmesan -Reggiano

Golden Polenta- Sherry pimentos and Italian parsley

Local Sweets

Rogelia's Pecan Pie Bars 4.25

Harvest Bread Pudding-Bully Boy Distiller Bourbon 3.85

T's Cookies 3.75