



FALL WEEKEND MENU

BACON WRAPPED BUTTERNUT SQUASH **15.00**

BUTTERNUT SQUASH WRAPPED IN APPLEWOOD SMOKED BACON, TOPPED WITH MAPLE AND RED PEPPER FLAKE GLAZE

CRACK CHICKEN NOODLE SOUP **12.00/9.00**

CREAMY, CHEESY CHICKEN NOODLE SOUP WITH BACON

GUINNESS STEW **15.00**

HOUSE MADE HEARTY BEEF STEW WITH CARROTS, CELERY, ROASTED RED POTATOES, GUINNESS STOUT AND FRESH HERBS WITH CREAMY MASHED POTATOES

CHICKEN POT PIE **18.00**

ROASTED CHICKEN, CARROTS, PEAS, CELERY, AND CREAM SAUCE, BAKED IN A FLAKEY BUTTER CRUST

(ANTICIPATE LONGER COOK TIME)

WINCHESTER SQUASH **17.00**

ROASTED BUTTERNUT SQUASH, ROASTED ALMONDS, AND RAISINS DRIZZLED WITH A TOUCH OF MAPLE BALSAMIC SERVED ON A BED OF SAGE CREAMY RISOTTO

SALMON AND CRAB PINWHEEL **28.00**

CRAB STUFFED SALMON ROLLED INTO A PINWHEEL AND TOPPED WITH A LEMON CAPER SAUCE AND SIDES OF GARLIC MASHED POTATOES AND CHARRED ASPARAGUS

* ALL ITEMS ARE PREPARED FRESH IN LIMITED QUANTITIES, AND ALL ITEMS ARE SUBJECT TO AVAILABILITY.