DINNER FEATURES

STUFFED PORK LOIN $17
RICOTTA-KALE STUFFING, BRAISED GREENS, BOURBON SWEET POTATO MASH

TURKEY CONFIT $14
BACON JAM, CHIPOTLE AIOLI, ARUGULA ON SOURDOUGH TOAST

VEGAN POWER BOWL $14
LENTILS, ROASTED TURNIP, SWEET POTATO, MIXED GRAINS AND SEEDS, PUMPKIN SEEDS, ROMESCO

HALF ROASTED CHICKEN $18
ROASTED POTATO, SAUTEED LEEK, PARSNIP PUREE, FRESH HERBS

GRILLED SALMON $18
ISRAELI COUS COUS, SWEET POTATO, SQUASH, SWISS CHARD, CHIMICHURRI

SHRIMP BOWL $18
GRILLED GULF SHRIMP, COCONUT RED CURRY, KELP NOODLES, BEECH MUSHROOMS, ASIAN SLAW

DRINK SPECIALS

8YEARS IN THE DESERT ZINFANDEL/PETITE SYRAH $12/BTG
CALIFORNIA

ASTRAL BREWING “KRAFTWERK KOLSCH” $6
GERMAN STYLE KOLSCH / 5.2%

FALL SO HARD $11
NINE BANDED WHISKEY, KRAKEN RUM, CRANBERRY, FALL SPICES

RED WINE SANGRIA $9
CITRUS, APPLES, FALL SPICES, BRANDY, SPLASH OF CHAMPAGNE

FONCESCA BIN NO.27 PORT $10/GLS
PORTUGAL

LA MATOTA MOSCATO $15/BTL
ITALY