



SEASONAL MENU

STARTERS

Melted Stuffed Brie Cheese

With dried apricots, toasted pecans, rosemary & drizzled with honey. Served with Granny Smith apples and toasted baguette. **10**

SALAD

Mediterranean Beet, Kale & Quinoa Salad GF

Roasted beets, garbanzo beans, feta, toasted almonds, pickled red onions, chopped kale, organic red quinoa tossed in an orange cumin vinaigrette. **14**

add grilled marinated chicken breast + **3.5**

SANDWICH

French Pork Baguette

Spiced pork rillette, pickled vegetables & onion, Dijon, apricot jam, mixed greens on toasted French baguette. Served with kettle chips. **11**

ENTRÉES

Beef, Mushroom & Leek Shepherd's Pie GF

Rudio Creek grass-fed ground beef, mixed mushrooms, leeks, carrots, celery, herbs, garlic, in a rich beef-red wine gravy, topped with creamy mashed potatoes. Served with choice of a cup of soup or a green salad. **16.5**

Shrimp Scampi & Spaghetti Squash GF

Prawns sautéed in extra virgin olive oil, garlic, tomatoes, chili pepper flakes tossed with roasted spaghetti squash, finished with chopped basil & Parmesan cheese. **15**

PIZZA

Margherita

Fresh mozzarella, shredded mozzarella, basil, chili pepper flakes, marinara base. **11**



COCKTAILS

Winter Margarita

Hornitos tequila, triple sec, fresh blood orange juice, fresh lime juice & simple syrup, served over ice with a salt rim. **10**

Hot Apple Cider Toddy

Bulleit Rye Whiskey, apple cider, lemon & honey-ginger simple syrup, served warm. **10**

Blood Orange Fizz

St. Germaine, sparkling wine, fresh blood orange juice, fresh lemon juice & rosemary, served on the rocks. **10**

Kentucky Alexander

Marker's Mark bourbon, crème de cocoa, cream, egg white & cinnamon, served up. **9**

Honey Buttered Rum

Captain Morgan Rum, honey-ginger simple syrup & housemade buttered rum mix, served warm with whipped cream. **10**

BEVERAGES

Spiced Apple Cider

Served hot or cold. **3.75**

Add salted caramel sauce + .50 / whipped cream + .50

Blueberry Merlot Herbal Tea

Tea Forte's herbal blend of merlot grapes & dried blueberries **3**

FEATURED HAPPY HOUR SNACKS 3:00-6:00PM DAILY

French Pork Baguette

Spiced Pork rilette, pickled vegetables & onion, Dijon, apricot jam, mixed greens on toasted French baguette. **8.5**

Beef, Mushroom & Leek Shepherd's Pie **GF**

Rudio Creek grass fed ground beef, mixed mushrooms, leeks, carrots, celery, herbs, garlic, in a rich beef- red wine gravy topped with creamy mashed potatoes. **11**
