

WILD PEAR



SEASONAL MENU

STARTERS

Maple Blue Cheese Spread

Served with pear slices, candied pecans and baguette.
7.5

Arancini

Risotto, ham, corn, peppers, onion, provolone, and Parmesan rolled in bread crumbs and fried. Served with house made marinara. 8

SALAD

Harvest Chicken & Kale Salad

Grilled chicken breast, spiced walnuts, apples, roasted delicata squash, red onion, bleu cheese, kale & spinach dressed in a roasted red pepper tahini vinaigrette. 15

ENTREES

Wild Mushroom & Three Cheese Strudel

Locally foraged mushrooms sautéed with leeks, herbs, and white wine then blended with cream cheese, Swiss & Parmesan cheeses and wrapped in phyllo dough with Everything seasoning blend. Served with choice of a cup of soup or a green salad.
15.50

Moroccan Chicken & Spaghetti Squash

Moroccan spiced chicken breast, roasted cauliflower, zucchini, onion, red pepper and chickpeas atop roasted spaghetti squash "noodles". 15.50

PIZZAS

Italian Sausage & Delicata Squash

With red onion, spinach, & feta on a béchamel base with mozzarella cheese. 11

Wild Mushroom & Leek

On a béchamel base with chevre & mozzarella cheeses. 11

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FEATURED BEVERAGES

COCKTAILS

Manzana Margarita

Camarena Silver tequila, Grand Marnier, apple cider, fresh lemon juice & honey-ginger simple syrup, served over ice with a cinnamon sugar rim. 10

Hot Apple Cider Toddy

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

Espresso Old Fashioned

Maker's Mark bourbon, espresso, fresh lemon juice, simple syrup & cherry bitters, served over ice. 10

Harvest Moon

Captain Morgan rum, honey-ginger simple syrup & lime, served up with a cinnamon sugar rim. 9

Coconut Rum Chai

Captain Morgan Rum, chai, coconut milk & cinnamon, served on the rocks. 9

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 and dried blueberries \$3.00

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

Maple Blue Cheese Spread

With candied pecans, blue cheese and baguette. 6

Wild Mushroom & Three Cheese Strudel

Locally foraged mushrooms sautéed with leeks, herbs, and white wine then blended with cream cheese, Swiss & Parmesan cheeses and wrapped in phyllo dough with Everything seasoning blend. 9
