



SMALL PLATES

- Hot smoked local salmon crostini w/ creme fraiche & chive
- House made roasted garlic focaccia served w/ sides of filbert pesto & tomato bruschetta (vegetarian)
- Grass-fed beef meatballs w/ heirloom tomato sauce & parmigiana
- Local mushroom medley w/ artichoke hearts serve on crostini (can served GF on endive lettuce cups)
- Endive w/ cannellini bean & miso puree topped w/ arugula microgreens (Vegan GF)
- Pumpkin bisque served in small cups (GF & vegetarian)
- Assorted seasonal fruit & cheese

Dessert

- Local apple crisp w/ cardamom & whipped cream served on the side (GF/Vegan)