



Cafe Lunch Specials

OCTOBER 10 

SOUP DU JOUR

Creamy Chicken & Wild Rice Soup

Farm Chicken Breast, Aromatic Vegetables, House Chicken Stock, Heavy Cream, Fresh Herbs, Wild Rice

Roasted Parsnip & Pear Soup

Sweet roasted parsnips and bosc pears, shallots & thyme, house vegetable stock, crème fraiche, nutty brown butter, fried sage leaves

DAILY HOT SANDWICH SPECIAL

BBQ Pulled Pork

Slow Cooked House BBQ Spiced Pork Shoulder, Tangy Apple Jalapeno Balsamic Slaw, Spiced Crispy Onions, House BBQ Sauce, Butter Toasted Stone Ground Bakery Brioche Bun

FEATURED SALAD AND DELI CASE SIDES

Roasted Delicata Squash & Pomegranate Salad

Massaged Lacinato baby kale, lemon infused olive oil roasted delicata squash rings, tangy pomegranate seeds and dried cranberries, crumbled goat cheese and candied pecans, maple-Dijon Vinaigrette

Crispy Roasted Yukon Potatoes with Green Goddess Drizzle

Crispy and creamy roasted potatoes, creamy fresh herb and Greek yogurt Green Goddess dressing, bright lemon finish

Sticky Crispy Brussels Sprouts

Pomegranate Balsamic Hot Honey Drizzle

Curry Roasted Heirloom Cauliflower

Lemon infused Mountain Town Olive Oil, house curry spice

DEEP DISH QUICHE BY THE SLICE

Chèvre Caprese Quiche

Oven dried tomato, fresh basil pesto, nutty gruyere, creamy goat cheese, ricotta farm egg custard, Tuscan olive oil infused pastry crust

HOT HAND PIE

Butternut Squash and Ricotta

Orange infused olive oil roasted butternut squash, brown butter ricotta, maple caramelized onions, crispy sage