



**Restaurant Weeks**  
**January 21- February 2**  
**Lunch \$15**

**First**

Black Bean Soup

Romaine and goat cheese salad with toasted walnuts, apples, meyer lemon vinaigrette

**Second**

Choice of Big red braised barbacoa with jalapeno slaw on baguette

**Or**

House Smoked Ham and Smoked Mozzarella with apples, garlic aioli, baby arugula and apple champagne vinaigrette on pressed baguette

**Third**

Snickers and Waffle Cone Ice Cream

Our guests who might be in a hurry, may choose to have it all at once or coursed. Coursed option will start with soup, then salad and sandwich will come, followed by dessert

*\*Lunch Services Tuesday-Saturday, Open-3pm*



*Restaurant Weeks*  
*January 21- February 2*  
*Sunday Brunch \$25*

### Pork-o-Palooza

Pork Chop, Bacon, and house smoked ham served with two eggs your choice, potato hash and fruit cup

*\*Sunday Brunch Service Only*



**Restaurant Weeks**  
**January 21- February 2**  
**Dinner**

**First Course: Choice of**

Black bean soup with tomatillo-lime relish, sour cream swirl  
Or  
Brussel Sprouts and Fried Bread: smoked pecans, frisee, spinach, red onions, mandarin oranges, honey balsamic vinaigrette and shredded parmesan

**Optional Course \$8**

Charcuterie board with house made meats and cheeses.

**2nd Course: choice of**

Jerked chicken wings tossed in Jamaican fire sauce, roasted plantains, and apple-raisin slaw  
Or  
PEI (prince Edward island) Mussels and andouille sausage with peppers, onions, leeks, and tomato herb butter broth and creamy polenta

**3rd Course: choice of**

Peppered Trout with sautéed chanterelle mushrooms and pecans, lemon zest wild rice, roasted heirloom asparagus and cayenne aioli  
Or  
Vietnamese Meatball banh mi with dikon radish-jalapeno-carrot slaw, bacon pate, Vietnamese BBQ sauce, togarashi-cinnamon spiced sweet potato fries  
Or  
Maw Maw's Beef stew with root vegetables, slow cooked beef in red wine beef broth, with smoked cheddar-scallion whipped potatoes  
Or  
Double pork chop with cornbread stuffing stuffed roasted apple, whipped sweet potatoes finished with a caramel-truffle sauce (\$15)

**Dinner Dessert: Choice Of**

Sweet pear and blackberry cobbler with vanilla ice cream  
Or  
White chocolate and butterscotch bread pudding with vanilla ice cream

*\*Dinner Services Tuesday-Saturday, 4pm-Close*