

# Fall Harvest



## Breakfast

Pumpkin French Toast Bake, Scrambled Eggs, Bacon, Apple Bake, Cheesy Hash Browns and Apple Cider \$10.95

## Lunch\*

Grilled Apple Cider Glazed Chicken Breast	\$11.95
Apple and Onion Pulled Pork 6 oz	\$11.95
Garlic Rosemary Pork Chops	\$12.95
Beef Pot Pie	\$11.95

## Sandwiches\*

Ham, Cheddar Cheese, Whole Grain Mustard, Tomato, Lettuce on a Potato Split Top Bun	\$10.75
Shaved Turkey, Bacon, Cranberry Mustard, Sprouts, Red Onion, Cream Cheese on Oat Bran Bread	\$10.75

**\*All Entrees Include Two Side Selections, Choice of Beverage and Dessert**

## Hot Sides

Locally Grown Organic Maple Dijon Roasted Carrots  
 Locally Grown Roasted Acorn Squash  
 Bacon Parmesan Locally Grown Spaghetti Squash  
 Locally Grown Roasted Root Vegetables  
 Mashed Sweet Potatoes  
 Parmesan Sage Potatoes  
 Butternut Squash Risotto  
 Roasted Garlic and Cauliflower Soup  
 Apple Oktoberfest Beer Cheese Soup

**Please Ask About Our Local Growers**

## Dessert

Individual Pumpkin or Apple Pie  
 White Chocolate Pumpkin Truffles  
 Carmel Apple Add \$0.75  
 Snickerdoodle Cheesecake Bars  
 Carmel Apple Dessert Pizza  
 Pumpkin Bars  
 Pumpkin Bread

## Cold Sides

Kale & Brussel Sprout Salad  
 Broccoli, Cabbage, Brussel Sprouts, Kale, Chicory,  
 Dried Cranberries, Roasted Pumpkin Seeds,  
 Poppyseed Dressing  
 Harvest Cobb Salad  
 Bacon, Egg, Romaine, Apple, Pear, Walnut,  
 Craisins, Feta Cheese with your choice of Ranch,  
 Southwest Sauce or Balsamic Vinaigrette  
 Candied Walnut Gorgonzola Salad  
 Walnuts, Gorgonzola, Spring Mix, Romaine,  
 Balsamic Vinaigrette

## Beverage

Apple Cider (Hot or Cold)  
 Hot Chocolate

## Build Your Own Beverage Station (Per Person)

Coffee	\$ 2.00
Hot Chocolate	\$ 1.50