

Tuesday Burger & Pint Night



Local Beef or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

All Wine Bottles - Half Price

Margherita pizza \$17

Prosciutto & arugula pizza \$20

SEPTEMBER 27th - FEATURE PIZZA & PASTA

Roasted Squash Pizza - rosemary roasted local buttercup squash, sauteed 'Our Farm' kale, garlic & olive oil, ricotta & fior di latte, toasted pine nuts & pickled red onion \$22

Crispy Ricotta Gnudi w/ wild SK mushrooms, charred local cabbage & rich chicken jus, crispy leeks & shaved Parmigiano \$25

Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

SEPTEMBER 28th - CHEF'S MENU

Creamy chive & pink peppercorn dressed organic greens w/ julienne vegetables & wild rice croutons

Red wine braised 'Cool Springs Ranch' beef brisket w/ confit garlic potato purée, herb spaghetti squash & red pepper medley

Vanilla, caramel & pecan tarte