

## Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

## Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

### APRIL 23<sup>rd</sup> - FEATURES

Chicken Tetrazzini au Gratin - 'Cool Springs Ranch' chicken, sautéed wild & cultivated mushrooms & garden tarragon cream sauce, house egg noodles, garlic & Gruyère gratin \$25

Potato, Pancetta & Fiddlehead Pizza - house crème fraiche, 'Mole Mountain Farms' potatoes, crispy pancetta & wild SK fiddleheads, confit local tomatoes & Emmental cheese \$24

## Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

### APRIL 24<sup>th</sup> CHEF'S MENU

Organic escarole salad w/ fresh citrus, chèvre & roasted almonds, Dijon vinaigrette

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Handmade, pan seared potato gnocchi w/ smoked local ham & green peas, garden chive butter

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Rhubarb sour cream streusel pie w/ vanilla ice cream