

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

SEPTEMBER 24th - FEATURES

'Our Farm' Swiss chard, lemon & dill tagliolini w/ roasted 'Cool Springs Ranch' chicken, garlic, shallots, red ember peppers & organic olive oil \$26

Pancetta & leek pizza w/ heirloom tomato sauce, fior di latte, shaved 'Our Farm' sweet Jane onions & cherry tomatoes, garden basil & Parmigiano \$24

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

SEPTEMBER 25th - CHEF'S MENU

*Roasted local squash soup w/
pumpkin seed oil & roasted pumpkin seeds*

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*Cumin braised 'Farm One Forty' pork stew w/
blistered local sweet corn & grilled ciabatta*

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Filbert tart