



Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

MAY 11th

Primavera Tagliolini – handmade tagliolini w/ asparagus tips, garden beans & wild SK fiddleheads, blistered cherry tomatoes, roasted bell peppers, garlic & olive oil, crumbled chèvre \$24

Wine pairing: Sattlerhof, Sauvignon Blanc



Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20



Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom – cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano, Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – heirloom tomato sauce, beef sausage, bacon & balsamic onions, fior di latte & fresh burrata \$26

MAY 13th FEATURE PIZZA

Ham & Hot Honey Pizza – ‘Cool Springs Ranch’ ham, heirloom tomato sauce, fior di latte, roasted bell peppers & house made hot ember honey \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

MAY 14th

Baby spinach salad w/ watermelon radish, roasted almonds, crumbed chèvre & balsamic vinaigrette

Pan fried pork scallopini w/ garlic butter & lemon, pommes duchesse & sautéed asparagus

Fresh berry trifle