

---

Roasted Pumpkin Soup — \$7.00

Chloe Salad --- \$8.00

baked panko crusted goat cheese, greens, red onion, orange chipotle dressing

Caesar Salad -- \$8.00

grilled romaine, roasted garlic dressing, parmesan crackles

Roasted Pear Salad -- \$9.00

roasted Bartlett pears, butter lettuce, candied pecans, blue cheese, dried cranberries, maple miso dressing

Braised Fennel — \$12.00

slow braised fennel, melted fresh mozzarella, toasted pine nuts, aged sherry tomato sauce

Baked Feta — \$13.00

baked feta, cherry tomatoes, pepperoncini, garlic oil, toast

Shrimp & Grits — \$15.00

sauteéd shrimp, creamy cheddar grits with spinach, Old Bay butter sauce

Tuna Pokey — \$15.00

raw sushi grade tuna, mango dice, ponzu sauce, seaweed salad, wasabi sour cream, crispy wontons

---

Pumpkin Ravioli — \$19.00

roasted pumpkin, ricotta cheese, brown sage butter, dried cranberries, maple bacon crumble

Chicken — \$25.00

pan seared chicken breast, roasted shallot gravy, garlic mashed potatoes, creamed leeks

Salmon Fillet — \$26.00

grilled salmon fillet, Mediterranean cous cous salad, tzatziki

Trout -- \$27.00

pan seared rainbow trout fillet, warm lentil salad, green beans, bacon scallion butter

Pork Chop — \$29.00

grilled 10oz. pork chop, mashed sweet potatoes, sauerkraut, apple cider demi

BBQ Ribs --- \$32.00

grilled baby back pork ribs, macaroni and cheese, seared spinach, bourbon chipotle bbq glaze

Steak — \$36.00

kona coffee rubbed grilled rib eye steak, crispy potato planks, spinach, herb butter, Worcestershire