



## DINNER

### STARTERS

#### FALL SALAD <sup>V</sup> 14

local greens, beets, granny smith apples, candied pumpkin seeds, apple cider vinaigrette  
fourme d'ambert bleu cheese

add chicken +7

#### SHRIMP COCKTAIL <sup>GF</sup> 16

4- U12 shrimp, fresh  
horseradish cocktail sauce

#### FLATBREAD <sup>V</sup> 14

cheese sauce, roasted red  
onions, butternut squash,  
ricotta, baby kale, cranberry

#### CAESAR SALAD <sup>\*</sup> 14

crouton, parmesan cheese

#### BUTTERNUT SQUASH BISQUE <sup>V</sup> 12

pumpkin seeds,  
chili aioli

### PLATES

#### TURKEY DINNER 30

sliced turkey breast, stuffing,  
mashed potatoes, green beans,  
cranberry sauce, turkey gravy

\*Children's portion 16

#### BAKED HADDOCK 32

traditional cracker crumb,  
parsnip purée, roasted carrots

#### BRAISED SHORT RIB <sup>GF</sup> 34

rutabaga purée,  
roasted vegetable medley

#### SWEET POTATO AND DATE RAVIOLI <sup>V</sup> 28

brussel sprouts, kale,  
cranberry-sage broth

### DESSERT

#### CARAMEL APPLE CRISP

spiced apples, oat crumble,  
cider caramel, house-made  
cinnamon ice cream

#### PUMPKIN CRÈME BRULÉE

hazelnut cookie, toasted pumpkin seeds,  
cinnamon maple whipped cream

#### CINNAMON BREAD PUDDING

salted caramel ice cream



Executive Chef · Ben Lightbody

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or if you have certain medical conditions.

\*\*CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN | <sup>V</sup> VEGAN