

Fall Dinner Features

STARTER

Mixed Plate:
Barbecue Almonds, Blue Cheese
Stuffed Olives, Pickled Beets,
Irish Cheddar + Fig Compote,
Herb + Garlic Crostini

ENTRÉE

Braised Beef Mac and Cheese,
Autumn Pear and Cabbage Slaw,
Chimichurri,
Water Tank Bakery Garlic Toast

DESSERTS

Flourless Mocha Torte

Vanilla-Bourbon Custard, Citrus,
Whipped Cream

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Lemon Chiffon Cheesecake

Berries, Fruit Purées,
Whipped Cream

features are market priced

OPEN

Dinner 4:30-9:30 Monday to Saturday
Brunch 9:30-3:00 Sunday