

Seasonal

FEATURES

STROGANOFF TROTTOLE 18.99

Tender sautéed steak tips and mushrooms in a red wine/beef demi-glace with a touch of country Dijon and sour cream over a bed of hearty trottolo noodles.

BAKED MAC & CHEESE BOWL 12.99

Trottolo noodles tossed in rich and gooey cheddar/gouda mornay topped with toasted cheese cracker crumbs. **Add a choice of protein:** Chicken +4, Crispy Chicken +4, Shrimp +5, Steak +6.

NICKEL & DIME 13.99

Warm sliced turkey breast blanketed in melty Havarti and Swiss cheese complimented by baby arugula, sliced tomato, and Country Dijon mustard on toasted pumpernickel rye. Served with choice of side.

CHICKEN BROCCOLI ALFREDO PIZZA 12.99

Alfredo base on our house wood fired crust topped with mozzarella, parmesan, chicken and broccoli florets drizzled post-bake with hot honey.

"BURRRATA" IT'S COLD OUTSIDE 10.99

A bed of mixed greens and arugula with crispy bacon, rich burrata, roasted walnuts and raisins, drizzled with balsamic glaze.

Add choice of protein: Chicken +4, Crispy Chicken +4, Shrimp +5, Steak +6, Smoked Salmon +6.

Drink FEATURES

JUST THE VIBE 12

Coffee-infused Alma Finca orange liqueur, Solerno Blood Orange liqueur, and Fever-Tree tonic water.

AUTUMN LEAVES 11

Housemade pear liqueur is mixed with our brown sugar ginger syrup, lemon juice, Traveller whiskey and grapefruit bitters.

TIRAMISU ESPRESSO MARTINI 12

Crafted with 1883 Tiramisu Syrup, Smirnoff Vanilla Vodka, Black Rifle Espresso and Cream, and Discourse Bitters. Topped with cocoa powder. It's dessert in a glass!

TOOTSIE ROLL 14

Trader Vic's Chocolate Liqueur mixed with High Ground Vodka and Solerno Blood Orange Liqueur for a sweetly smooth drink.

SUIJO NO KEMURI (SMOKE ON THE WATER) 12

Nori-infused The Botanist gin, umeboshi syrup, Connemara whiskey, blasted with a puff of Peat Bog Smoke for an ethereal experience.

