

SPECIALS

grown NEAR • *made* HERE

HAPPY HOUR

3-5 PM, Thursday-Saturday

Join us for \$5 pints of tap beer,
\$8 glasses of tap wine, & \$1 OFF cocktails!

ADD a scoop of
house-made sweet
corn ice cream or
vanilla custard
to any of our
desserts for \$3!

local LIBATIONS

DRUNKEN MELON

Featuring cantaloupe melon jam, citrus, & bourbon. 12.

SEASONAL *nosh*

RED PEPPER BISQUE

CUP 5. | BOWL 8. *gluten-free* | *contains dairy*

GOATOBER FEATURE: BOLOGNAISE

Featuring a hearty ground pork- & goat-tomato sauce over linguine noodles with parmesan on top. Served with garlic bread. Goat sourced from Cylon Rolling Acres! 21.

HAPPY GOATOBER

all October long!

Goatober, an international food festival, aims to put more goat meat on the menu and seeks to help address the problem facing many goat dairies: what to do with male goats? (Male offspring obviously don't produce cheese.) So, in 2011, a group from New York launched Goatober as a small campaign to prolong the lives of billy goats and to put a delicious, ethical meat on the menu. Celebrated every October, Goatober has now grown into an international campaign bringing together those who are passionate about ending food waste in the goat dairy system and has events and participants all around the world, from London to Melbourne, to Amsterdam and Trinidad and Tobago. In the U.S., there are now there are over 100 restaurants celebrating Goatober.

