

# SPECIALS

*grown* NEAR • *made* HERE

## HAPPY HOUR

*3-5 PM, Thursday-Saturday*

Join us for \$1 OFF tap wine & beer, & cocktails. Snack size fried cheese curds & hand-cut fries. 6./4. *respectively*

### FEATURED DRINK

#### CRAB APPLE SOUR

Featuring Z-Orchard apple cider, house-made crab apple syrup, 45th Parallel Distillery gin, & lemon juice. Served in a martini glass. 12.

### SOUP OF THE WEEK

#### ROASTED SQUASH SOUP

CUP 7. | BOWL 9.

*gluten-free | vegan*

#### GRASS-FED BEEF CHILI

With corn & sweet potatoes. Topped with sour cream & cilantro.

CUP 7. | BOWL 9. *gluten-free*

### SEASONAL NOSH

#### CHICKEN + GNOCCHI

Handmade potato gnocchi, prepared in a lemony-garlic cream sauce, with shiitake mushrooms, & kale. Topped with a roasted chicken thigh. 26.

### FEATURED DESSERT OR STARTER

#### PUMPKIN CHURROS *with* CRÈME ANGLAISE

Freshly fried pumpkin dough tossed in cinnamon & sugar. Served with a maple-sweetened custard sauce. We suggest having dessert first! 9.

