



SPECIALS

Oct 2 - Nov 4

Cocktail

Sour Puss 10

Dark cherry infused bourbon, house made peach & sour apple cordials, house sweet & sour

Appetizer

Roasted Garlic Hummus 9

Hummus topped with feta, tomatoes and cilantro, drizzled with Kabayaki sauce, served with naan sub veggies 11 with both 13

Soup

Butternut Squash Bisque

cup 6 bowl 11

Slow roasted butternut squash, pear, onion and garlic, topped with a pear crème and roasted pumpkin seeds

Sandwich

Thai Chicken Wrap 14

Grilled chicken tossed in a Thai peanut sauce, with edamame, carrots, bell peppers, green onion, wonton crisp and mixed greens wrapped in a wheat tortilla served with a sesame cucumber salad

Entree

Serrano-Fig Pork Chops 28

Grilled center cut pork chops topped with fried serrano-fig goat cheese, drizzled with a balsamic fig reduction, served with whipped garlic potatoes and sauteed asparagus and mushrooms

Dessert

Baklava 9

Layers of phyllo dough, almonds, pecans, pistachios and honey, served with Henry's real peach ice cream

Brunch

Chicken Fried Akaushi & Eggs 20

Breaded and fried Akaushi strip, two eggs over easy and cheese grits served with a side of black pepper cream gravy

Available Sundays 11-3