

# Fall

## SEASONAL FEATURES



### Beer Steamed Peel & Eat Shrimp\*

Shrimp simmered in the shell with Blue Moon beer, citrus, herbs, red chili flakes and spices.  
Served over Parmesan crusted ciabatta. 11.95

### Pomegranate, Spinach & Pancetta Salad\*\*

Fresh pomegranate, candied pecans, spinach and radicchio, pomegranate vinaigrette and macadamia nut crusted goat cheese. 7.95

With Grilled Chicken 12.95 • With Grilled Salmon 15.95

### Fennel Sausage & Sundried Tomato Pizza

Fennel sausage, roasted yellow peppers, caramelized onions, sun dried tomatoes, eggplant, toasted fennel seed, fresh herbs, red pepper flakes, extra virgin olive oil, goat cheese crumbles, roma tomato sauce and four cheese blend. 14.95

### Peppercorn & Artisan Blue Cheese Burger\*

1/2 lb. burger, three peppercorn rub, demi glaze, melted Artisan blue cheese, arugula, tomato, red pepper tapenade and garlic aioli on grilled ciabatta. 13.95

### Grilled Shrimp & Butternut Squash Risotto\*

Seasoned shrimp sautéed with butternut squash, braised leeks, spinach, basil, red peppers, garlic, red chili flakes, reggiano cheese and scallions. 17.95

### Black Cherry BBQ Pork Tenderloin\*

Apple brine marinated and grilled with ginger black cherry BBQ glaze.  
Served with white cheddar mashed potatoes and bacon sautéed brussels sprouts. 16.95

## DESSERT

### Caramel Apple Cheesecake\*\*

Cinnamon graham cracker & pecan crust, brandy glazed Granny Smith apples, pecan streusel, Myers's Rum caramel sauce and whipped cream. 6.95



## SEASONAL COCKTAILS

TENNESSEE HONEY LEMONADE : Muddled lemons & mint, Jack Daniels Honey Whiskey, lemonade, simple syrup, grapefruit bitters & soda. 8

PEAR POMEGRANATE COOLER : Absolut Pear Vodka, Prosecco, pear purée, pomegranate juice, simple syrup and sliced pear. 8.5

## ROTATING TAPS

UPSLOPE BLOOD ORANGE SAISON : Blood oranges and Mandarina Bavaria hops seamless complement one another in this saison. 6% ABV

ELYSIAN NIGHT OWL PUMPKIN ALE : A drinkable pumpkin ale spiced with ginger, cinnamon, nutmeg, cloves and allspice. 6.7% ABV

## WINES

TROUBLEMAKER : Red Blend / California / 6oz glass - 11 / 9oz glass - 14

KIM CRAWFORD : Sauvignon Blanc / New Zealand / 6oz glass - 10 / 9oz glass - 13 / bottle - 30

We accept all major credit cards - No checks please

\*\* Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.