

Entrées

Butternut Squash Soup **\$15**

Crème fraîche, served warm, vegetarian (vegan upon request).

Apple and Chèvre Salad **\$18**

Spinach, candied walnuts, balsamic honey vinaigrette. Gluten free, vegetarian, vegan upon request.

Cream Cheese and Lox Sandwich **\$19**

Apple horseradish, served on rye.

Seared Chicken Breast **\$32**

Brown butter sage, served warm with your choice of side, and gluten free.

Sides

Side Spinach Salad **\$9**

Served with balsamic vinaigrette. Gluten free and vegan.

Green Beans & Shallots **\$12**

Vegetarian, gluten free, served warm.

Brussels **\$14**

Pomegranate, walnuts, vegan, gluten free, served cold.

Dessert

Chocolate Chip Cookie **\$3**

Pumpkin Maple Cornbread **\$6**

Gluten free

Beverages

Bottled Water	\$3
Pellegrino Sparkling Juice <i>Limonata, Aranciata Rossa</i>	\$4
Drip Coffee or Tea <i>Complimentary refills on coffee and tea</i>	\$4
Pellegrino Sparkling Water	\$5
Hot Cocoa <i>Served with marshmallows</i>	\$5

Bar

Athletic Brewing NA IPA	\$7
Oski's California Gold, Pilsner	\$7
Sierra Nevada Hazy IPA	\$7
Sierra Nevada Celebration Ale	\$7
Sincere Cider	\$9
Brut	\$12
Pinot Noir	\$12
Sauvignon Blanc	\$12
Chardonnay	\$14