



## Small Plate Specials

### **Burrata Platter \$13**

4 oz Burrata served with arugula, heirloom cherry tomatoes, EVOO, balsamic glaze and crostini

### **Parmesan Brussel Sprouts \$13**

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

## Main Course

### **Pimento Cheese Steak Tenders \$21**

6 oz. of Petite house-cut tenders topped with house-made pimento cheese. Served with vegetable and starch of the day

### **Shrimp & Roasted Vegetable Risotto \$35**

Creamy house-made risotto tossed with our oven roasted vegetable mix made of rosemary and white wine marinated sweet potatoes, brussels sprouts, shallots, and green apples. Topped with cranberry orange sauce, four grilled colossal shrimp, and goat cheese

### **Mango Chutney Pork Loin \$21**

Pork loin rubbed in blackening spices and slow roasted in the oven. Topped with a house-made spicy mango chutney. Served with the vegetable and starch of the day

### **Mexican Pork Belly Pizza \$22**

Hickory Smoked Pork Belly, red onion, pickled jalapeno slices, and shredded mozzarella served over a spicy salsa verde base on our house-made wood-oven crust

### **Pork Belly Calzone \$22**

House-made calzone stuffed with marinara sauce, ricotta, Pork belly, bacon, and mozzarella

### **Chicken Tikka Pizza \$21**

Back by popular demand! Spiced tomato sauce, mozzarella blend, charbroiled marinated chicken, red onion, cilantro, mint chutney drizzle

### **Pineapple Chutney Cheeseburger \$16**

Angus beef patty, house-made pineapple chutney, swiss cheese, roasted jalapenos, lettuce, tomato, red onion, and mayonnaise. Served with fries

### **Coq Au Vin Pasta \$22**

A classic French dish that is a hearty and flavorful stew-like preparation where All-Natural chicken breast is braised in red wine along with bacon, mushrooms, onions, garlic, and aromatic herbs. Served over fettuccine pasta

### **Blackened Mahi Mahi \$27**

Fresh Mahi Mahi coated in blackening seasoning and grilled. Served with the vegetable and starch of the day

### **Harvest Salmon \$27**

Pan seared fresh salmon, roasted beets topped with pistachio crumbles, arugula, and vegetable of the day

## Dessert Specials

Lemon Blueberry Cheesecake

Cranberry Bread Pudding

## New Seasonal Beverage Offerings:

**Southern Tier Warlock Pumpkin Stout, draft, \$8**

**Potter's Passionfruit Mosaic Cider, can, \$6**

**Coyote Hole Sangria Cider, fruit cider, draft, \$6**

*\*All Split Plates will have and additional \$4 fee\**