

Fireside Lunch

October 13th – November 8th

Starters

Soup of the Day – A homemade specialty soup prepared daily in house. Please see your server for today's option. \$2.75

Soup of the Week – A homemade specialty prepared for the week. Please see your server for this week's option. \$2.75

House Salad 🌿 – Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)

Caesar Salad 🌿 – Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

Roasted Sweet Potato Salad - ★ Yams, honey, mustard, mayonnaise, peppers, onions, celery and bacon. \$2.75 (250 cal.)

Mixed Fruit - 🌿 Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds and Entrée Salad

Bacon Blue Cheeseburger ★ - Smash style griddle seared burger with bacon and a blue cheese sauce on a toasted brioche bun. \$11.00 (660 cal.)

Oyster Po Boy - ★ Fried Oysters topped with coleslaw, remoulade and tomatoes on a sub roll. \$12.50 (610 cal.)

Grilled Chicken Caesar Wrap - Grilled chicken breast, parmesan cheese and romaine lettuce dressed with classic Caesar salad dressing in a tortilla wrap. \$10.50 (710 cal.)

Autumn Salad - ★ 🍎 Mixed greens, pecans, pear, red onion, dried cranberry and goat cheese. \$9.50 (130 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or Tofu \$4.00 (90 cal.)

Buffalo Chicken Salad - ★ Seasonal greens with onions, cucumber, tomato, bacon, and blue cheese. Topped with spicy Buffalo glazed chicken and tossed in a dressing of your choice. \$9.50 (400 cal.)

Farm & Sea

Green Chili Smothered Chicken - ★ 🍎 Chicken breast topped with cheddar cheese and a citrus, sour cream, green chili sauce - Served with cilantro, pico de gallo salsa and a wedge of lime. \$11.00 (310 cal.)

Carved Ham with Raisin Sauce - ★ Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. \$8.75 (400 cal.)

Pan Seared Pork Tenderloin with Apples - ★ Pork Tenderloin with apple espagnole sauce. \$10.50 (360 cal.)

Pumpkin Pancakes - ★ 🌿 Buttermilk, pumpkin puree, cinnamon, ginger, nutmeg, butter, vanilla. \$10.00 (180 cal.)

General Tso's Chicken - ★ Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. \$10.00 (510 cal.)

Grilled Chicken Breast 🍎 - Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)

Baked Ziti - ★ 🍎 Ziti, cream, tomato sauce, mozzarella and parmesan cheese. \$10.00 (670 cal.)

Moroccan Vegetable Stew - ★ 🌿 🍎 Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. \$7.75 (160 cal.)

Pan Seared Salmon - 🍎 Pan seared salmon filet. \$11.00 (280 cal.)

Bourbon Glazed Shrimp - ★ 🍎 Lightly floured shrimp, sautéed and tossed with bourbon sauce and scallions. \$11.00 (220 cal.)

Thai Chili Salmon - ★ 🍎 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. \$12.75 (350 cal.)

Sides

Mashed Sweet Potatoes (180 cal.)

Pumpkin Risotto (240 cal.)

Spanish Rice (180 cal.)

Succotash (100 cal.)

Baked Potato (220 cal.)

Mixed Fruit (40 cal.)

Braised Red Cabbage (25 cal.)

Sautéed Bok Choy (35 cal.)

Sautéed Broccoli with Lemon & Garlic (50 cal.)

Southern Style Green Beans (80 cal.)

Spaghetti Squash w/ Sage & Walnuts (380 cal.)

Steamed Carrots (45 cal.)

Available Plain: Broccoli, Green Beans, Carrots, and Corn

Gluten Friendly Bread & Pasta Options Available

★ New for October | 🍎 Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar) | 🌿 Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.