



STARTERS & BOWLS

ADDITIONS

grilled/fried chicken 4, steak 5, falafel 3

BUTTERNUT SQUASH SOUP *V/GF*

turmeric, coconut milk, pumpkin seeds 6

ASIAN CHICKEN & RICE SOUP *GF*

ginger, scallion, sesame 6

SMOKED PUMPKIN HUMMUS *VEG*

pomegranate, rosemary oil, naan 6

CHICKEN NUGS

pickle brined and fried chicken nugget, sambal aioli 9

TRUFFLE MAC & CHEESE *VEG*

black winter truffles, cavatappi 9

BUDDHA BOWL *V*

quinoa, farro, local squash, watercress, fennel, pumpkin hummus, scallion 9

ARUGULA & APPLE SALAD *VEG/GF*

arugula, apple, candied walnuts, red onion, dried cranberry, goat cheese, balsamic vinaigrette 9

AUTUMN SQUASH SALAD *VEG*

roasted butternut squash, wheat berries, arugula, pear, quince vinaigrette, smoked shallot crème fraîche 10

BRISKET CHILI

sweet potato hushpuppies, crema 8

SANDWICHES

COLD

HAM & GRUYERE

country ham, gruyere, whole grain mustard, frisee, cornichon, buttered baguette, house chips 10

ROAST BEEF

rare roast beef, horseradish & dill mayo, fried capers, oven roasted tomatoes, pickled red onions, baguette, house chips 10

TURKEY

roast turkey, black walnut dijonnaise, arugula, apple, aged cheddar, multigrain, house chips 10

CHICKEN SALAD

grilled chicken, honey yogurt, pear, sunflower seeds, arugula, red onion, celery, cranberries, flatbread, house chips 10

HOT

BEER HALL BURGER

grass-fed beef, gruyere, lettuce, pickled red onions, spicy pickles, caper remoulade, potato bun, house chips 14

GRILLED CHICKEN

balsamic grilled chicken breast, arugula, cranberry goat cheese, balsamic aioli, multigrain bread, house chips 13

SOUTHERN FRIED CHICKEN

pickle-brined chicken thigh, spicy mayo, apple slaw, pickles, potato bun, house chips 13

PULLED PORK

whiskey barbecue, apple slaw, potato bun, house chips 12

BUTTERNUT FALAFEL *VEG*

preserved blood orange yogurt, arugula, roasted tomato, pickled red onion, dolma, naan, house chips 12

VEGAN-V VEGETARIAN-VEG GLUTEN FREE-GF

All ingredients are not listed, please inform your server of any allergies.