



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

BEER FOOD

Brussels Sprouts 11.95

fried brussels sprouts, crushed peanuts, rice wine vinaigrette, yum yum sauce

TAVERN CLASSICS

Harvest Salad 12.95

shaved brussels sprouts, romaine, mission figs, candied pecans - pepitas, amablu cheese crumbles, honey crisp apples, honey - lime vinaigrette

Chicken A la Vodka 22.95

chicken, cavatappi pasta, shallots, garlic butter, vodka sauce, crushed red pepper, pecorino cheese, fresh basil

SWEET TREATS

Bread Pudding 9.95

praline sauce, house whipped cream

FROM THE BAR

Walnut Grove Old Fashioned

bulleit rye, dom benedictine, maple syrup, black walnut bitters, dehydrated orange, candied walnuts
(crafted by matt)

Fall From the Tree Mule

salted carmel vodka, orchard apple juice, fresh lemon, ginger beer, dehydrated apple
(crafted by mckayla)

****** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.