CHEF FEATURES

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

.

TAVERN CLASSICS

Bruschetta Flatbread 12.95
house pizza dough,
tomato-basil chiffonade, fresh mozzarella,
balsamic reduction, pecorino, fresh basil
add pulled chicken 6

Maple Harvest Ahi 23.95
grilled ahi tuna, sweet potato wedges,
cinnamon-maple apple sauce, arugula,
lemon garlic vinaigrette

'Thyme after Thyme' Pizza 14.95
butternut squash, crispy bacon,
caramelized onions, gruyere, hot honey,
fresh thyme, pecorino

FROM THE BAR

Carmel Apple Margarita 13
don julio, cointreau, caramel, apple cider,
lemon juice
garnished with a green caramel apple sucker

Fall From the Tree Mule 13
salted caramel vodka, orchard apple juice,
fresh lemon, ginger beer

Fangria Sangria 13
burgundy wine, raspberry, blackberry, triple sec,
fresh lime juice, simple syrup, lemon-lime

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