



# FALL/WINTER MENU

## SOUPS

### Butternut Squash Velouté

A silky purée of roasted butternut squash and sweet Fuji apples, garnished with delicate shaved Brussels sprouts

*Cup 6 / Bowl 9*

### Rustic Turkey Chili

A hearty medley of ground turkey and vibrant spices, slow cooked to perfection with a hint of smokiness

*Cup 6 / Bowl 9*

### Heirloom Tomato Soup

A classic French-inspired tomato soup, crafted with ripe heirloom tomatoes and finished with a drizzle of basil oil

*Cup 6 / Bowl 9*

**Soup + Salad** 13.50

## SANDWICHES

### Herbed Chicken Salad Croissant

A delightful blend of tender chicken salad, fresh herbs and crunchy vegetables in a flaky, buttery croissant

13

### Short Rib Grilled Cheese

Braised short rib and melted gouda layered with caramelized onions, served on artisanal bread with a rich au jus for dipping

18

### Savory Turkey Melt

Sliced turkey breast and melted cheese grilled to golden perfection on hearty bread, served with a side of house-made aioli

15

## SALADS

### Beet & Arugula Salad

Roasted beets paired with peppery arugula, creamy avocado, tangy goat cheese and crunchy walnuts, drizzled with a balsamic reduction

14

### Squash & Pomegranate Salad

A vibrant blend of roasted squash and jewel-like pomegranate seeds, accented with a light citrus vinaigrette

14

### Mediterranean Mélange

Crisp romaine, cool cucumber, heirloom tomatoes, cucumber and briny black olives, served with tzatziki

15

## ENTREES

### Citrus Airline Chicken

Baked airline chicken infused with citrus zest, served alongside tender green beans and a creamy sweet potato purée

18

### Honey Maple Glazed Salmon

Pan-seared salmon drizzled with a honey maple glaze, served over nutty farro and complemented by garlic-charred broccolini

20

### Parmesan Risotto Bowl

Creamy risotto infused with aged parmesan, tossed with seasonal winter greens and crispy chickpeas

15