

**Appetizers**

Pumpkin Soup . Adirondack Maple Crema [GF, \*V]

Artisanal Greens . Dried Cranberries . Blue Cheese . Praline . Balsamic Vinaigrette [GF, \*V]

Beets . Chevre . Orange Supreme . Tarragon Sherry Vinaigrette [GF, \*V]

“Poutine” . Frites . Confit Duck . Cabot Cheddar . Gravy . Sea Salted Duck Fat Powder [GF]

**Entrees**

Cast Iron Seared Duck Breast . Nutmeg Sweet Potato Puree . Cranberry Apple Relish . Sourdough Stuffing . Sage Gravy [\*GF]

Shrimp . Grits . House Andouille Sausage . Fried Okra . Spinach Dashi [GF]

Lamb Bolognese . Penne . Smoked Beef Bacon . Mire Poix . Parm Crisp [GF]

Buttermilk Fried Chicken Thigh . Butternut Squash Risotto . Swiss Chard .

Mustard Beurre Blanc [\*GF]

Maple Tofu . Nutmeg Sweet Potato Puree . Cranberry Apple Relish . Sourdough Stuffing . Mushroom Gravy [GF, \*V]

Beyond Meat Bolognese . Penne . Parm Crisp . Mire Poix [GF, \*V]

**Desserts**

Please Ask Your Server About Our Desserts Du Jour

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [\*GF= Can Be Gluten Free] [V= Vegetarian] [\*V= Can Be Vegan]

**Effective Lunch 11/18/2020 & Dinner 11/19/2020**