




Selections for the Harvest Season

*All of the items below are already or can be prepared gluten free.
Please mention any allergies to your server; it's no problem, it's our pleasure!*



Hot Herbal Apple Cider

*hot apple cider laced w/ a shot of Foxfire rooibos tea concentrate to add a soothing vanilla flavor;
served w/ a wheel of orange*

\$3

Black Forest Dark Cider


*the light-bodied, slightly bitter Kostritzer Schwarz Bier, w/ notes of chocolate & coffee,
is laced w/ Blue Mountain Cider Company's slightly sweet cherry cider*

\$6



Lentil Salad in Blackberry Vinaigrette

*tender little lentils served warm w/ finely diced carrots & bell peppers,
then tossed w/ a vinaigrette made from wild harvested blackberries infused into
white wine vinegar; topped w/ julienne apples*



\$5.75

Add our fresh-hop duck & pork confit to your lentils for an additional \$6

Fresh-Hop Pork & Duck Confit

*whole duck slowly roasted w/ pork, seasonings & fresh hops from the garden until
it's all fall-off-the-bone tender; served shredded on a small bed of greens
w/ julienne apples & garlic crisped baguette pieces*

\$11.95



Quince-Roasted Chicken


*chicken thighs oven roasted w/ hand-picked quince, served over our savory quince sauce
w/ sweet-n-sour red cabbage & your choice of spatzle or sweet potato dumplings*

\$12.95



Pilzen Ragout

*a mix of wild mushrooms simmered w/ seasonings & vegetable stock to a
rich, hearty ragout; served over sweet potato dumplings*



\$8.95

Add sweet-n-sour red cabbage, vegetarian or bacon sauerkraut, or steamed veggies for \$2.50

Add sliced spicy bier sausage for \$3 Add a sliced chicken schnitzel for \$6

Red Velvet Cake

*lusciously moist red velvet cake made the old fashioned way, w/ real buttermilk and cocoa; layer
w/ sour cherry mousse & frosted w/ smooth, creamy almond butter cream-style icing*

\$7

