



OCTOBER SPECIALS



appetizer

SLIDERS

Four cheese sliders, with onions, pickle, and finished with ketchup and mustard.

\$15



sandwich

SPICY GRILLED CHEESE & SOUP

Sourdough bread with pepperjack cheese, served with a cup of soup.

\$15



pizza

CHICKEN APPLE CRAISIN

A maple Dijon base, with grilled chicken, apple slices, raisins and pizza cheese, topped with candied pecans.

\$15



entree

BUTTERNUT SQUASH RAVIOLIS

Served in a maple cream sauce with roasted sweet potatoes, topped with candied pecans. Add grilled chicken +\$5.

\$19



dessert

CARAMEL APPLE CHEESECAKE

Creme brulee cheesecake topped with cinnamon sugar apples, finished with a caramel drizzle.

\$9

cocktails

PUMPKIN CHOCOLATE MARTINI | \$14

Mozart Chocolate Pumpkin Spice Liqueur, Stoli Vanilla, Baileys, Kahlua, Splash Heavy Cream, Caramel Rim and a Dust of Nutmeg.

CARAMEL APPLE BUTTER MOCKTAIL | \$8

Caramel Apple Butter Syrup, NH-made Apple Cider, Caramel, Cinnamon, and a Splash of Club Soda with a Sugar Rim.