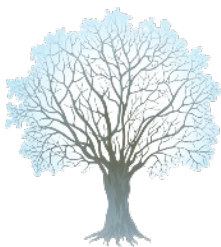


Winter Lunch Specials



STARTERS

Poached Pear Salad 7.50

Red wine poached pears, baby greens, candied walnuts, goat cheese, apple cider vinaigrette

Baked Brie 11

Puff pastry wrapped brie, fig raisin compote, toasted crostinis

PIZZA COMBO

The Harvester 16

Roasted Chicken, bacon, brie cheese, sliced pears, dried cranberries, fresh herbs.

*served with soup, house or Caesar salad
substitute a seasonal or Italian salad for +2*

 **Pinot Noir, Solena Estate "Grand Cuvee" OR**

ENTREES

Butternut Squash Ravioli 13

Chef's butternut squash filled ravioli, sage brown butter, hazelnuts, Pecorino di Fauglia

 **Chenin Blanc, "Old Vine", L'Ecole N^o 41 WA**

Pot Roast Panini 12

Red wine braised beef, ciabatta, arugula, horseradish mascarpone.


served with fries, soup, house or Caesar salad

 **Barbera D'Asti, Vietti, IT**

DESSERT

Apple Cranberry Crisp 6.50

granny smith apples, dried cranberries, crumb topping
top with vanilla gelato +3

 *wine pairing suggestions*