

SNACKABLES

Charcuterie Board

Chef's choice 3 local cheeses, 2 cured meats, seasonal fruit, house made crostini, flat bread, herb marinated olives, seasonal compote **16.00**

Caramelized Onion & Mushroom Puff Pastry Tart V

Caramelized onions, sautéed mushrooms, red pepper relish, & ricotta cheese baked on a puff pastry crust **10.00**

Pepperoni Flatbread

Pepperoni, mozzarella cheese, red sauce on a Pinza crust **10.00**

Cheese Ball Trio V

Southern pimento cheese, cranberry walnut goat cheese, & garlic Parmesan cheese ball served with pretzel twists, house fried chips & assorted gourmet crackers **10.50**

Pigs In A Blanket

Smoked polish sausage wrapped in puff pastry with Everything seasoning. Served with blueberry ketchup & honey mustard **8.00**

Warm Pretzel V

With cinnamon honey butter & Merkt's beer cheese **5.50**

Warm Spinach & Sundried Tomato Dip V

Spinach, sundried tomatoes, & artichokes served warm with assorted crackers & vegetables **8.50**

Roasted Brussels Sprouts V

Maple bourbon glaze, butternut squash & dried cranberries **10.00**

Donut Holes V

Warm donut holes served with chocolate, caramel & berry compote dipping sauces **6.50**

Warm Cookies V

8 Freshly baked mini chocolate chip cookies & a seasonal cookie selection **3.50**

SOUP & SALAD

Dressings: Ranch, Caesar, Pomegranate Vinaigrette, Balsamic Vinaigrette.

Add bacon or chicken to any salad for an additional **2.00**

Brussel Sprout & Romaine Caesar Salad V GF

Shredded Brussels sprouts, romaine, shaved Parmesan, house-made Caesar dressing & garlic croutons **9.50**

Seasonal Soup

Local & fresh ingredients for a weekly soup **5.00**

Mixed Green Pomegranate V GF

Mixed greens, pomegranates, candied walnuts, goat cheese and red onion with pomegranate honey vinaigrette **9.50**

Tomato Basil Soup V

Served with garlic croutons & Parmesan cheese **5.00**

House Salad V GF

Spring mix, tomatoes, cucumbers, carrots, red onion, & garlic croutons **7.50**

SANDWICHES & MORE

Sandwiches served with choice of chips or side salad, upgrade your side with a soup - **2.00**

Dressing choice: Ranch, Caesar, Balsamic Vinaigrette, Pomegranate Vinaigrette

Tomato Basil Soup & Grilled Cheese

American cheese on Texas toast served with tomato basil soup **8.50**

Upgrade: Apple Bacon Grilled cheese for **2.00**

Prime Rib French Dip

Slow roasted prime rib with provolone cheese on a hoagie bun. Served with au jus **10.50**

Turkey Melt

Smoked turkey breast, cranberry chutney, Swiss cheese, & dijon mustard grilled on rye bread **9.00**

Terrace Cuban

Mojo pork, honey ham, Swiss cheese, Leinie's mustard & dill pickles on pressed brioche **9.50**

Chicken Sandwich

Garlic rosemary pressed chicken on brioche with lettuce, tomato, onion and garlic aioli **9.50**

Bratwurst

Klement's beer bratwurst with beer kraut on a pretzel bun **6.50**

Bacon, Apple, Red Pepper Relish Grilled Cheese

House-made red pepper relish, honeycrisp apple slices, bacon, cheddar & provolone cheese on Texas toast **8.50**

Ultimate Burger V

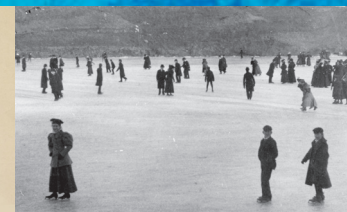
Plant-based burger patty, lettuce, tomato, onion, chipotle ketchup on a pretzel bun **12.00**

Truffle Fontina Mac & Cheese

Cavatappi pasta, truffled fontina cheese sauce, herbed breadcrumbs **10.00**
Add: Bacon or Chicken for **2.00**

Belgian Waffles

Made to order waffles served with honey cinnamon butter, local maple syrup, berry compote & a side of bacon **9.00**



KID'S MENU

Served with choice of chips or salad. Includes choice of juice or kid's Sprecher root beer

**Smuckers®
PB & J Uncrustable**
5.50

Klement's Hot Dog
5.50

Grilled Cheese
5.50

NON-DRINKS

Pepsi Products 3.00
(20oz)

Bottled Water 3.00
(20oz)

Bubly 1.50
(12oz)

Gourmet Soda 3.50

- ▶ Henry's Vanilla Cream
- ▶ Henry's Black Cherry Cream

Sprecher Draft Root Beer
3.00

WARM BEVERAGES

Hot Chocolate 2.00

Colectivo Coffee 2.00

Apple Cider 2.00

Rishi Tea 2.00

**Add a Shot of Booze
To Any Hot Beverage** 4.00

- ▶ Rum
- ▶ Irish Cream
- ▶ Horchata Cream
- ▶ Coffee Liqueur

FRIDAY FEATURE

Slow Roasted Prime Rib

8oz of slow roasted prime rib, garlic red skin mashed potatoes, & pan roasted brussels sprouts 22.00

ADULT BEVERAGES

Wine 6.50

Brandy Old Fashioned 7.50

Mulled Gluehwein 8.50

Bloody Mary 8.50

Mimosa 7.50

Coors Seltzers 5.50

Seasonal Sangria 8.50

Blue Moon Iced Coffee Blonde 5.50

Blue Moon Light Sky 5.50