

Winter Menu

Starters

Roasted winter squash soup - *Creamy butternut squash blended with roasted garlic, sage, and a drizzle of hazelnut oil.* - \$9

Brussels sprout fritters - *Crispy Brussels sprout and sweet potato fritters served with a tangy cranberry aioli.* - \$11

Beet and citrus salad - *Roasted beets, blood oranges, and arugula with toasted walnuts, goat cheese, and a balsamic reduction.* - \$12

Cauliflower wings - *Roasted cauliflower tossed in a smoky barbecue glaze, served with a cool vegan ranch dipping sauce.* - \$10

Parsnip and leek crostini - *Toasted sourdough topped with caramelized leeks, roasted parsnips, and a dollop of cashew cream.* - \$10

Winter Menu

Entrees

Wild Mushroom Risotto - *Arborio rice cooked with local wild mushrooms, thyme, and white wine, finished with Parmesan (vegan option available).* - \$18

Winter Harvest Grain Bowl - *A warm mix of quinoa, roasted carrots, parsnips, and kale, topped with spiced pecans and a maple tahini dressing.* - \$16

Root Vegetable Shepherd's Pie - *Layers of lentils, caramelized onions, and roasted root vegetables topped with whipped rosemary mashed potatoes.* - \$17

Spaghetti Squash with Walnut Pesto - *Roasted spaghetti squash tossed in a house-made walnut pesto, served with sautéed broccolini and cherry tomatoes.* - \$15

Stuffed Cabbage Rolls - *Tender cabbage leaves filled with quinoa, chickpeas, and root vegetables, baked in a tomato herb sauce.* - \$16

Winter Vegetable Lasagna - *Layers of spinach, roasted squash, caramelized onions, and ricotta (vegan option available) with a rich tomato sauce.* - \$19

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Sides

Maple-Glazed Delicata Squash - *Oven-roasted delicata squash with a maple glaze and toasted pumpkin seeds.* - \$7

Charred Cabbage Wedges - *Grilled cabbage with miso butter and a sprinkle of crispy shallots.* - \$6

Caramelized Brussels Sprouts - *Pan-seared Brussels sprouts with a balsamic glaze and a sprinkle of pomegranate seeds.* - \$6

Sage-Roasted Fingerling Potatoes - *Crispy roasted fingerling potatoes seasoned with fresh sage and garlic.* - \$7

Creamy Polenta with Truffle Oil - *Velvety polenta finished with a drizzle of truffle oil and shaved Parmesan.*
- \$8

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Desserts

Apple-Cranberry Crumble - *Baked local apples and cranberries with an oat-almond topping, served warm with vanilla bean ice cream.* - \$9

Chocolate Avocado Mousse - *Silky smooth dark chocolate mousse made with avocados, garnished with fresh raspberries and a hint of sea salt.* - \$10

Spiced Pear Galette - *A rustic pear tart with cardamom and cinnamon, served with a dollop of whipped coconut cream.* - \$11

Pumpkin Cheesecake - *A creamy pumpkin cheesecake with a gingersnap crust and salted caramel.* - \$11

Sticky Toffee Pudding - *A rich, date-filled pudding served with a warm toffee sauce and a scoop of vegan vanilla ice cream.* - \$10

Chef's Special - *A silky smooth vegetarian flan crafted from farm-fresh eggs and a medley of roasted seasonal vegetables.* - \$12



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Beverages

Hot Mulled Cider - *Local apple cider infused with cinnamon, cloves, and star anise.* - \$6

Golden Milk Latte - *A cozy blend of turmeric, ginger, and steamed oat milk, lightly sweetened with honey.* - \$7

Chai-Spiced Hot Chocolate - *Rich dark chocolate blended with oat milk and chai spices, topped with a dollop of whipped cream.* - \$6

Pomegranate Ginger Mocktail - *Fresh pomegranate juice, muddled ginger, and sparkling water with a sugared rim.* - \$7

Vanilla Bean Matcha Latte - *Earthy matcha green tea paired with steamed almond milk and a hint of vanilla.* - \$7