

2026 Autumn Menu

Breakfast

AUTUMN FRITTATA 12.95 | 2 PIECES PER PERSON | MIN OF 6

Roasted leeks, shiitake mushrooms, roasted rainbow tomatoes, goat cheese and thyme

Salads

HARVEST SALAD 19.95 ENTREE | 12.95 SIDE | MINIMUM OF 6

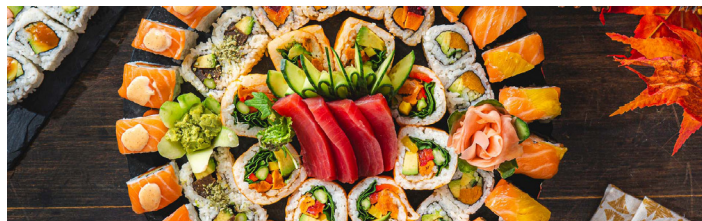
Apples, dried cherries, spiced roasted pumpkin, candied pecans and goat cheese over mixed greens. Served with maple balsamic dressing

AUTUMN PASTA SALAD 15.95 ENTREE | 10.95 SIDE | MINIMUM OF 6

Gemelli pasta with roasted apples, toasted pumpkin seeds, baby arugula and yellow peppers with a maple balsamic dressing

AUTUMN QUINOA SALAD 15.95 ENTREE | 10.95 SIDE | MINIMUM OF 6

Tricolored quinoa with butternut squash, Brussel sprouts, dried cranberries, and kale in a sweet shallot vinaigrette



Flatbread

AUTUMN FLATBREAD

75.95 | SERVES 17-22

Roasted grapes, baby arugula, caramelized onions, rosemary, goat cheese, balsamic drizzle

Soup to Go

PUMPKIN BISQUE (VEGAN) 64.95

ROASTED RED PEPPER CORN

CHOWDER (VEGETARIAN) 64.95

BEEF MUSHROOM BARLEY 69.95

Sushi

AUTUMN SUSHI PLATTER 154.95 | 64 PIECES

- **Fall Phoenix** - Roasted salmon, sweet potatoes, and spring mix topped with pineapple and salmon
- **Yellowfin Tuna Sashimi** - Finely sliced yellowfin tuna
- **Maple Mustard Salmon** - Roasted salmon and asparagus topped with a maple mustard sauce
- **Butternut Squash Salmon** - Butternut squash, shaved roasted Brussels sprouts and carrots topped with salmon and spicy mayo
- **Cornucopia** - Asparagus, spinach, red and yellow bell peppers, avocado and sweet potato wrapped in rice paper
- **Fall Foliage** - Beets, butternut squash and sweet potato with brown rice
- **Autumn Spice** - Roasted spiced butternut squash, ripe avocado, cucumber, topped with a maple syrup drizzle
- **Pumpkin Patch** - Roasted eggplant, asparagus and avocado topped with crispy toasted pumpkin seeds and sweet soy sauce

Entrees

AUTUMN CHICKEN 25.95 | MIN OF 6

Seared chicken breast with an herbed mushroom and artichoke sauce, wild rice and acorn squash

DIJON STEAK 29.95 | MIN OF 6

Grilled steak with a Dijon cider demiglace, whipped potatoes and sweet tarragon glazed carrots

ROASTED SALMON 28.95 | MIN OF 6

Roasted salmon with pear chutney, quinoa pilaf and roasted fall vegetables

Appetizers

SWEET POTATO SKINS 6.95 | PER PERSON

Mini sweet potato skins with beef bacon, scallions, melted vegan cheese and vegan sour cream

HARVEST TURKEY TENDERS MEDIUM 129.95 | LARGE 159.95

Stuffing crusted fried turkey tenders with a cranberry horseradish aioli

APPLE CHEDDAR BUNDLES 59.95 PER DOZEN

Puff pastry filled with roasted sliced apples, cheddar cheese and thyme.



Desserts

AUTUMN CUPCAKES 34.95

- Honey Apple
- Pumpkin Spiced Cream Cheese
- German Chocolate

AUTUMN TARTLET TRIO 10.95

- Pecan
- Caramel Apple
- Maple Cream

MAPLE PUMPKIN TRIFLE

SMALL 69.95 | LARGE 99.95

Layers of pumpkin cake, maple pastry cream, whipped cream and a caramel drizzle

APPLE CIDER DONUTS 39.95

SERVES 10-12

TRADITIONAL APPLE CRUMBLE 84.95