



Local Apple Week! October 5th to 11th

Devoted to different kinds of locally grown apples

FROM THE BAR:

CANDY APPLE MARTINI

Stoli Vanilla, sour apple schnapps, butterscotch schnapps, cranberry

HOT APPLE CIDER “TOTTIE”

Navan vanilla cognac, local cider, cinnamon stick, lemon

MELICK FARM APPLE CIDER

STARTERS:

FALL HARVEST BISQUE

Honey crisp apple, parsnip, sweet potato, apple fritter float

APPLE ORCHARD SALAD *empire apple, goat cheese, golden raisons, celery, young lettuces, lemon vinaigrette*

SAVORY APPLE, ONION AND CHEDDAR TART

Cortland apple, cave aged cheddar cheese, caramelized onion

GRILLED APPLE - CHICKEN SAUSAGE

Buttermilk waffle, honey mustard “syrup”

MAIN DISHES:

GRILLED MAHI MAHI *Empire apple – pomegranate salsa*
Spaghetti squash, cranberry walnut rice

IRON SKILLET CORNISH GAME HEN *Laird’s Apple*
brandy sauce, cider wilted greens, apple chestnut stuffing

PAN ROASTED VENISON *Smoked Apple Demi Glace*
Macoun apple sauce, brussel sprouts, potato pancakes

DESSERT:

CRISP CORTLAND APPLE TURNOVER **\$7**
Vanilla Ice Cream, Butterscotch sauce

GOLDEN APPLE - CRANBERRY SORBET **\$3.5**

Menu subject to change

UPCOMING EVENTS

In October Children’s Pumpkin Patch (take one home!)
October 16th ...Hub Hollow Blue Grass (night before the “Hunt”)
October 17thMamaluke Classic Rock (night of the “Hunt”)
October 26th to November 1stPumpkin Tasting Menu
October 29th & 30th “Haunted” Séance Dinner Party
October 31st Tableside Magic with Jaysin Katsikis
Monday Nights.....Monday Night Football Bar Specials