



fall flavors

From Executive Chef Dan St. Jean

HARVEST SALAD

Mixed greens, pumpkin spiced pepitas, feta cheese, shaved red onion, dried cranberries, and maple black pepper dressing. **9.99 GF**

Add — Chicken **7.** | Steak Tips* **13.** | Salmon* **11.** | Ahi Tuna* **12.**
Bacon-Wrapped Shrimp **10.** | Veggie Burger **5.**

PUMPKIN & MASCARPONE RAVIOLI

Pumpkin and mascarpone cheese-stuffed pasta, caramelized onions, maple cream, walnut-panko crust, and sage walnut pesto. **10.99**

BUTTERNUT SQUASH MAC 'N CHEESE

Roasted butternut squash, sage, butternut, and sharp cheddar cheese sauce topped with cornbread crumbs. **18.99**

Add — Chicken **7.** | Steak Tips* **13.** | Salmon* **11.** | Ahi Tuna* **12.**
Bacon-Wrapped Shrimp **10.** | Veggie Burger **5.**

APPLE CIDER CAKE

Apple cider cake topped with cream cheese frosting and caramel swirl.
Served with a roasted apple and salted caramel compote. **8.99 GF**

APPLE CIDER SANGRIA

Red wine, apple cider, brandy, and orange juice,
finished with ginger ale and a cinnamon-sugar rim. **12.**

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have. We want to protect your health and make sure you enjoy your meal.

*TEMPERATURE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



New Hampshire's Common Man Family

