

GRANTS

RESTAURANT and BAR

STARTER

SEASONAL SOUP

Prepared daily by our Chefs

BABY LETTUCES

radish, soft herbs, white balsamic vinaigrette

ENTRÉE

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

*Autumn vegetable hash, soy butter sauce *gf**

SPICY RIGATONI VODKA

San Marzano tomatoes, cream & parmigiano

SPICE ROASTED FREE RANGE BELL & EVANS CHICKEN

Roasted sweet potato, garlic broccoli rabe, and roasted chicken jus

DESSERT

LOCAL APPLE CRISP

*house made vanilla ice cream *gf**

NUTELLA PIE

whipped cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Regular and Decaf Coffee and Tea

Per Person: \$35.00 (plus tax and 18% gratuity)