



Sweet Potato Coins

Fried Sweet Potato Topped with Cheddar, Bacon, Scallions
and a Drizzle of Maple Ranch
\$9

Fall Bruschetta

Toasted Baguette Topped with Brie Cheese, Sliced Apples,
Candied Pecans, Hot Honey Drizzle and Fresh Thyme
\$11

Loaded Harvest Mac & Cheese

Smoked Gouda Mac & Cheese Topped with Crumbled Bacon and
Toasted Breadcrumbs *Add Bbq Pulled Pork Or Fried Chicken Tenders \$6*
\$17

Chicken And Waffles

Belgian Waffles Topped with Hand Breaded Chicken Tenders, Crumbled Bacon
and a Drizzle Of Hot Honey Butter, Served with a Side of Apple Cider Slaw
\$18

Apple Cider BBQ Pork Sliders

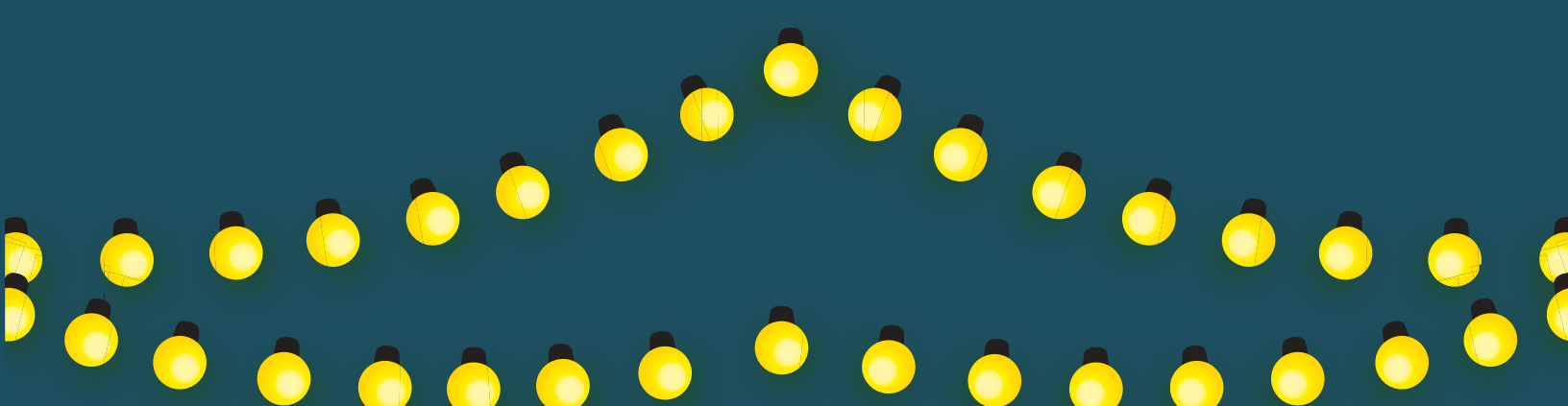
Two Pulled Pork Sliders Topped with Apple Cider BBQ and
Crispy Onions, Served with Sidewinder Fries
\$16

All menu items subject to availability | Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness



GF = Gluten-Free | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian





S'mores Kit

Includes Ingredients for Four Build-Your-Own Smores: Graham Crackers, Marshmallows, Chocolate Bars and Peanut Butter Cups

\$12



Cocktails

Harvest Sangria

Red Wine, Crown Royal Apple, Orange, Cranberry, Cinnamon

\$11

Pumpkin Patch Martini

Pinnacle Whipped Cream Vodka, Pumpkin Syrup, Baileys, Cinnamon Syrup

\$11

S'mores Old Fashioned

Evan Williams, Black Walnut Bitters, Cherries, Toasted Marshmallow Syrup

\$11

