



FALL HARVEST MENU

Saturday, October 11th - Monday, October 13th 2025 | 4pm-Close

BUTTERNUT SQUASH BISQUE 10

local maple syrup, candied pumpkin seeds, molasses crème fraîche

Warm buttermilk chive biscuits with nutmeg butter

ROAST TURKEY 25

sage & apricot dressing, pan gravy, heirloom carrots & turnip, brown sugar & chives, brown butter whipped potatoes, house cranberry mango sauce

WARM APPLE-PEAR CRISP 10

whipped cream, bourbon caramel sauce, French-vanilla ice cream

If purchased as a

THREE-COURSE MEAL

\$40.00

Per person

+ Gratuity & 14% HST

Executive Chef - Shaun Zwarun