

SOUP

White Chicken Chili

Cup \$5.50

Bowl \$7.50

Quart \$15.00



ENTREE

\$15/includes side &
beverage

The Fire Marshal - Blackened chicken, whipped feta spread, arugula, marinated roasted red peppers and a drizzle of our house made Hot Honey on toasted ciabatta bread.

SALAD

\$15/includes beverage

Lil' Dumpling Salad- She's back! Chicken & cilantro mini wonton dumplings tossed with our house made sesame ginger chili vinaigrette, shredded cabbage, red bell pepper, edamame, carrots, scallions and sesame seeds.

SWEETS

Apple Butter Cake with Brown Butter Frosting \$7.50

Pumpkin Coffee Cake \$4

Ooey Gooney Butter Cake Bars \$5

Turtle Brownies (Caramel & Pecan) \$4



October



Caramel Apple Latte - House made caramel apple syrup, espresso or chai + milk of choice

Maple Fig-Latte House made fresh fig & maple syrup, espresso + choice of milk

Pumpkin Creme Brulee Latte - House made pumpkin creme brulee syrup, espresso, choice of milk + Brulee Crunch

Pumpkin Fluff Cold Brew - 24 hour steeped coffee served over ice, topped with Pumpkin Fluff Cold foam

Blueberry Green Tea Refresher- Blueberry Pomegranate Green Tea, Blueberry Hibiscus Topo Chico & Frozen Blueberries

Coconut Dirty Chai Latte- Charleston Chai Tea, house made toasted coconut syrup, espresso + choice of milk

Kafe Frappe- Quad shot Espresso + house made syrup, frothed and served over ice (NO DAIRY)

Cranberry Pomegranate Energy Blast- B12 Energy Blast, Sugar Free Pomegranate Syrup, 100% Cranberry Juice, Club Soda