

SOUP

Portobello Brie Bisque

Cup \$5.50

Bowl \$7.50

Quart \$15.00



ENTREE \$15/includes side & beverage

Harvest Turkey Melt - Gouda, cheddar, turkey, house made fig jam, finished with maple orange dressed arugula & shaved honey crisp apples. Take it over the top by adding bacon! Served with your choice of side.

SALAD \$15/includes beverage

Napa Valley Salad- Mixed greens, scoop of chicken salad OR crispy chicken tenders, shaved apples, crumbled bacon, bleu cheese, toasted walnuts, dried cranberries and red onion. Your choice of our house made honey balsamic or Bleu cheese dressing.

SWEETS

Apple Butter Cake with Brown Butter Frosting \$7.50

Pumpkin Coffee Cake \$4

Ooey Goopy 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 Topping

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