



**autumn orchard • 18.45**

roasted caramelized acorn squash and matchstick apples with quinoa, kale, and spiced pecans with maple tahini dressing

**abundant market salad • 19.75**

roasted grilled artichokes, brussel sprouts, heirloom carrots, parsnips, sweet potato and pistachios with pomegranate ginger dressing

**sweet maize salad • 17.95**

sweet roasted maize, caramelized onion, cotija cheese, and chili powder with pumpkin seeds, cilantro and lime

**harvest cobb salad • 18.95**

butternut squash, turkey, dried cranberry, honey crisp apples, walnuts, crispy pancetta, garlic and chive goat cheese with smoky pumpkin dressing

**autumn vegetarian wrap • 18.95**

cinnamon-roasted sweet potatoes, crispy chickpeas, peppery arugula, toasted pumpkin seed, dried cranberries, and zesty garlic-dill sauce in a flatbread





gruyere, mushroom, and caramelized onion bites • 2.50

butternut squash apple bruschetta • 3.25

cranberry pecan baked brie • 1.95

served with pear slices and crackers

cranberry pomegranate bruschetta • 3.90

with orange zest

sweet potato rounds • 3.95

topped with goat cheese cranberry spread, balsamic, and fresh mint

spreads & salsas

pumpkin hummus, red beet hummus, cranberry orange salsa, apple cinnamon spread, warm butternut squash dip with gruyere and pistachios





**pumpkin gelato • 3.00**

**boysenberry pie (3" or 9") • 5.95 / 19.75**

**pistachio cheesecake (16 cut) • 40.00**

**blood orange mascarpone mousse individual cake • 5.95**

**mini berry crumble • 4.50**

**pear tartlet • 3.80**

**mini pumpkin shell filled with pumpkin pie gelato • 5.95**

