

The Owl's Nest Fall Seasonal Menu

September 30, 2024 to January 3, 2025

• Starters •

Creamy Crab Dip (V) - \$14.00

Served with Bavarian Pretzel Sticks

Fried Pumpkin Ravioli (V) - \$10.75

Served with a Maple Glaze and Spiced Yogurt Sauce

• Salads •

Poached Pear Salad (V, GF) - \$9.50

Spring Mix, Goat Cheese, Craisins, and Toasted Granola with a Grain Mustard Vinaigrette

Baby Spinach and Button Mushroom Salad - \$9.00

With Chopped Maple Pepper Bacon, Red Onion, Hard Cooked Egg, Croutons and Apple Cider Dressing

• Sandwiches •

Pit Ham Panini - \$12.75

With Crisp Apples, Brie Cheese and Cranberry Mayonnaise on Grilled Sourdough Bread. Served with Seasoned French Fries or a Side Salad

Turkey Burger - \$12.75

With Gorgonzola Cheese, Tomato Jam, and Crisp Onions. Served with Seasoned French Fries or a Side Salad

• Pasta •

Three Cheese Mac n Cheese (V) - \$9.00

Pasta Shells with Fontina, Gouda, and Sharp Provolone.

Enhancements: Pulled Pork \$5.00, Applewood Smoked Bacon \$3.00, Tomato Jam \$2.00

• Entrees •

Harvest Brined Chicken Breast (GF)- \$16.75

Served with Butternut Squash Risotto, Roasted Local Beets and finished with an Apple Cider Chicken Jus

Seared Sea Scallops (GF) – 25.75

Served with Local Red Corn Grits, Roasted Brussels Sprouts with Crisp Prosciutto and finished with an Orange Sage Brown Butter

Seared Local Kielbasa and Pierogis - \$16.00

Local Inna's Sauerkraut Pierogis, Caramelized Onion Compote with Herbed Sour Cream and choice of one side

Stuffed Local Squash (V)- \$15.25

Served with Cranberry Cornbread Stuffing, Roasted Mushrooms and a Whipped Tofu Crema, topped with Pumpkin Spiced Pepitas

Seasonal Sides: \$1.75

Roasted Fingerling Potatoes (V, GF)

Pepper Slaw (V, GF)

Local Seasonal Vegetable of the Day (V, GF)

Roasted Local Beets (V, GF)

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Gluten free items are prepared in an area with items containing gluten