

WEEKEND SPECIALS

ALPHARETTA

APPLE PIE DANISH

\$6.50

LAMINATED PASTRY, APPLE BUTTER CREAM CHEESE FILLING, CARDAMOM SPICED APPLES

ORANGE CRANBERRY MUFFIN

\$6

TART CRANBERRY JAM, TOASTED OAT STREUSEL, ORANGE REDUCTION, VANILLA GLAZE

ROASTED BUTTERNUT FALL SQUASH QUICHE

\$16

PATE BRISEE CRUST, CRISPY SAGE, ROASTED ACORN AND BUTTERNUT SQUASH, CRISPY APPLEWOOD SMOKED BACON, FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES.

PORK BELLY "PORCHETTA" MELT

\$17.95

HERB SEASONED BRAISED PORK BELLY, FRIED CRISP, PRESSED BETWEEN CHEESY SOURDOUGH BOULEE, GARLICKY HERB GREMOLATA, FRESH MOZZERELLA, PARMESAN CREMA AND LEMON DRESSED BUTTER GREENS

+ ADD 2 CAGE FREE EGGS ANY STYLE* \$3.25

MEDITERRANEAN VEG TOAST

\$16.50

CHEESY SOURDOUGH BOULE, ROASTED PEPPERS, BUTTERNUT AND ACORN SQUASH, CRISPY BRUSSELS SPROUTS, SHEEP'S MILK FETA, AND ALFALFA SPROUTS. TOSSED IN A TAHINI VINAIGRETTE, TOPPED WITH A SEEDY NJUT CRUNCH, SERVED WITH HERB SMASHED YUKON POTATOES

+ADD AVOCADO \$2.25

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

WEEKEND SPECIALS

ALPHARETTA

SEASONAL BELLINI

FRESH SPICED APPLE & PEAR PUREE, BUBBLES

\$13/48

FALL SANGRIA

CARDAMOM MINT, ZUCCA RABARBARO, WHITE WINE, DEHYDRATED APPLE

\$13/48

MADURO BROWN ALE - ROTATING SEASONAL BEER

CIGAR CITY BREWING, 5.5% ABV

SEMI-SWEET CHOCOLATE, ALMOND, BROWN SUGAR FLAVORS WITH A DRY, CLEAN FINISH AND NOTES OF COFFEE

\$8

COFFEE SYRUP FLAVORS

VANILLA, LAVENDER, PUMPKIN SPICE, CARDAMOM MINT

\$0.35