



2018 Dine About Menu October 1-14

~ First Course ~

Arugula Salad

Shepherd's Dairy goat cheese, honey crisp apples, spicy pecans,
cranberry vinaigrette

~ Second Course ~

Oven Braised Mango BBQ Pork Ribs
hand-cut TBT fries, fresh slaw

~ Third Course ~

Housemade S'mores
graham cracker, marshmallow, milk chocolate

\$40 per person