



Lunch Feature Menu

BEGINNINGS

GRILLED SAUSAGE MEDALLIONS

Served with creamy mustard sauce | **10.99**

ENTRÉES

PULLED PORK TACOS

Flour tortillas, napa cabbage, smoked salsa, chipotle vinaigrette, cilantro lime sour cream | **10.99**

APPLE JACK SANDWICH

Pulled pork, homemade Louisburg Apple Cider bacon jam, apple butter barbecue sauce, served with fries | **10.99**

BARBECUE CHICKEN STUFFED POTATO

With honey barbecue sauce, cheddar & jack cheeses, butter, sour cream, green onions | **10.99**

DESSERT & LIBATIONS

APPLE CARAMEL BREAD PUDDING

Croissants, Granny Smith apples, brown sugar & cinnamon topped with apple cider caramel sauce & maple spiced pecans | **7.50**

MOCHA MINT COFFEE

Godiva Chocolate Liqueur, Baileys, Peppermint Schnapps | **8.00**

HOT APPLE CIDER

Louisburg Apple Cider served with a cinnamon stick | **3.25**

ORIN SWIFT WINES

ABSTRACT, RED BLEND

Glass | **15** Bottle | **54**

8 YEARS IN THE DESERT, RED BLEND

Glass | **18** Bottle | **64**



Dinner Feature Menu

BEGINNINGS

GRILLED SAUSAGE MEDALLIONS

Served with creamy mustard sauce | **10.99**

ENTRÉES

BLACKBERRY BARBECUE SALMON

Hickory grilled & topped with blackberry barbecue sauce, served with salad & seasonal vegetable | **26.49**

SMOKED BEEF SHORT RIB

Boneless Crown Prime Beef Rib with a zinfandel barbecue sauce, served with cheesy potato bake | **26.99**

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