



FROM OUR HANDS TO YOUR TABLE
FEATURE MENU • OCTOBER 1-31



Harvest MENU

LET IT BRIE

APPETIZER

AUTUMN SALAD

Spring mix, apples, goat cheese, dried cranberries with a maple dressing.
(maple syrup sourced from *Aldred Farms*)

-16-

ENTREE

CHARCUTERIE BOARD

Cheese, meats, fruits, vegetables, crackers and local honey
(honey sourced from *Whitson Bees*)

-25-

HARVEST FLATBREAD

Butternut squash, pancetta, sage, mozzarella, topped with
a pumpkin balsamic glaze
(squash sourced from *Jansenns Farms*)

-18-

DESSERT

CARAMEL APPLE CHEESECAKE

Decadent cheesecake topped with local apples and caramel.
(apples sourced from *Jansenn's Farms*)

-10-



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