

# Restaurant Week

*\$9.95 prix fixe (plus tax & tip)*

**Pesto Frittata:** A skillet prepared frittata made with basil pesto, egg whites, broccoli, roasted red peppers, kale and feta cheese. Served with fresh fruit.

Or

**Cruller Breakfast Sammy:** One of our cruller donuts served French toast style with a fried free-range egg, Cob smoked bacon and Cabot cheddar cheese. Served with your choice of homefries, baked beans or black beans.

Or

**Three Bean Chili:** A hearty bowl of chili made using Robie Farm ground beef, pinto beans, kidney beans, black beans, peppers, onions, garlic and fresh cilantro. Served with grilled jalapeno cheddar corn bread. 9.95 (uses locally sourced ingredients)

Plus:

**Lou's Cruller Bread Pudding:** Bread pudding made with our glazed cruller donuts topped with whipped cream!

With:

**Apple Harvest Punch:** A delicious mix of local apple cider, cranberry juice, orange juice, ginger ale, oranges/apple slices, cinnamon sticks and simple syrup.

