Breakfast Pastry
apple-butter cinnamon roll  V
house-made cinnamon roll filled with apple butter and topped with cinnamon frosting
$15.00 per dozen

house-made pop tart V
filled with Nutella spread or savory lemon ricotta
$14.00 per dozen

Breakfast Special
sweet potato, brie, and thyme individual mini frittata V JG
$18.00 per dozen

smoked salmon and boursin goat cheese with radish and cucumber
in a mason jar  JG
$4.50 per dozen

Lunch
wild rice salad with kale, craisin, roasted apple, roasted butternut squash and pumpkin with maple vinaigrette VG JG
$9.95 per person

Lunch Hot Feature
butternut squash lasagna with alfredo V
$11.95 per person

Boxed Lunch
turkey sandwich with cranberry-orange relish, Brie, and spinach
$9.75 per person

sage roasted butternut squash wrap with kale and apple butter
whipped Boursin V
$9.97 per person

Appetizers
white bean arepas VG JG
$35.00 per 25 pieces
$70.00 per 50 pieces

sweet potato and apple latkes VG JG
$35.00 per 25 pieces
$70.00 per 50 pieces

Entrée
maple-cardamom salmon with crispy fingerling potatoes, roasted Brussels sprouts, and root vegetables JG S
$23.95 per person

butternut squash ravioli with sage brown butter and Brussels sprouts
$20.95 per person

Dessert
pumpkin spiced oatmeal and craisin cookie VG JG
$13.00 per dozen

Carleton campfire s’mores V
$13.00 per dozen

bourbon-pumpkin cheesecake V
$3.75

AM Break
apple crisp parfait V JG
yogurt, house-made chunky apple sauce, and granola
$3.95

PM Break
yogurt pretzel trail mix V
$3.25 per person

flavored popcorn trio V
sea salt, cinnamon-caramel corn, hot and smoky
$2.95 per person

Beverage
cranberry apple sangria VG JG
$16.95 per gallon

V = vegetarian
VG = vegan
FF = farm to fork
S = seafood watch
JG = made without gluten-containing ingredients