

## 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 poptart V

filled with Nutella spread or savory lemon ricotta  
\$14.00 per dozen

## Breakfast Special

### sweet potato, brie, and thyme individual mini frittata V ↓G

\$18.00 per dozen

### smoked salmon and boursin goat cheese with radish and cucumber in a mason jar ↓G

\$4.50 per dozen

## Lunch

### wild rice salad with kale, raisin, roasted apple, roasted butternut squash and pumpkin with maple vinaigrette VG ↓G

\$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 ↓G

\$35.00 per 25 pieces

\$70.00 per 50 pieces

### sweet potato and apple latkes VG ↓G

\$35.00 per 25 pieces

\$70.00 per 50 pieces

## Entrée

### maple-cardamom salmon with crispy fingerling potatoes, roasted Brussels sprouts, and root vegetables ↓G S

\$23.95 per person

### butternut squash ravioli with sage brown butter and Brussels sprouts

\$20.95 per person

## Dessert

### pumpkin spiced oatmeal and raisin cookie VG ↓G

\$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 ↓G

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 ↓G

\$16.95 per gallon

V = vegetarian

VG = vegan

FF = farm to fork

S = seafood watch

↓G = made without gluten-containing ingredients

