

APPETIZERS & DIPS

CHIPS & QUESO | \$9

**SOFT PRETZELS WITH BEER
CHEESE & GRAINY MUSTARD | \$15**

**HUMMUS WITH CRUDITÉS &
TOASTED NAAN | \$15**

*Vegan Option Available

WHIPPED FETA & TOASTED NAAN | \$15

SPINACH & ARTICHOKE DIP | \$21

**WARM CRAB DIP WITH SIDE OF
BREAD | \$25**



FLATBREADS

Gluten Free Flatbread Available | + \$3

CAPRESE: Fresh mozzarella, cherry tomatoes, and basil, finished with a drizzle of balsamic glaze. | **\$21**

PEPPERONI: Classic pepperoni and melted mozzarella on a crisp flatbread. | **\$21**

PESTO CHICKEN: Seasoned roasted chicken, mozzarella, sundried tomatoes, balsamic glaze, topped with fresh basil and a nut-free pesto. | **\$25**

SAUSAGE & WILD MUSHROOM: Mozzarella, Alfredo sauce, a blend of wild mushrooms and Italian sausage, drizzled with truffle oil. | **\$25**

HARVEST: Mozzarella, roasted butternut squash, red onion, topped with goat cheese crumbles and green onion, drizzled with Mike's Hot Honey. | **\$26**

SHAREABLE BOARDS

CHEESE & CHARCUTERIE | \$42

A assortment of meats & local cheeses, served with mixed nuts, cornichons, dried apricots, artisan bread, whole grain mustard, and Fleetwood's own Norton Jelly.

LOADED NACHOS | \$20

Loaded with queso, sour cream, lettuce, guacamole, black beans, pico de gallo, & jalapeños. Chicken **+\$2** | Steak **+\$3**

DIP TRIO | \$32

Whipped Feta, Spinach & Artichoke, and Hummus served with warm bread.



SIGNATURE ENTRÉES

Bread bowl options available | +\$3

STREET TACOS | \$13

Three street tacos served on gluten-free corn tortillas with salsa verde, salsa rojo, and fresh lime. Choice of chicken or steak.

TURKEY CHILI | \$12

Turkey chili topped with melted cheese, fresh jalapeños, and sour cream.

MAC & CHEESE | \$12

Creamy mac and cheese topped with golden breadcrumbs, fresh chives, and melted cheese.

HARVEST BOWL | \$16

Quinoa base, massaged kale, roasted butternut squash, shaved brussel sprouts, dried cranberries, goat cheese, & avocado, finished with citrus fig vinaigrette.

BAKED BRIE | \$27

Warm brie topped with pecans and a seasonal citrus glaze, served with warm bread.