

ANGRY GARLIC

HARVEST MENU

BUTTERNUT SQUASH 2 WAYS \$13

Butternut squash bisque paired with a charred butternut, goat cheese, and brown sugar balsamic drizzle.

GRILLED APPLE CROSTINI \$11

Grilled apples, on a toasted crostini with a bourbon caramel drizzle.

BUTTERNUT SQUASH FONDUE \$13

Oven roasted butternut squash, whipped with three cheeses and cream, served with garlic herb chips.

HARVEST SLIDERS \$14

Brisket short rib burger, greens, cranberry aioli, stuffing, crispy fried carrots, and cheddar cheese.

PORK BELLY EGG ROLLS \$13

24 hour marinated pork belly, roasted for 6 hours, hand-pulled, tossed with celery, onion, sriracha and black garlic reduction, stuffed in an egg roll.

CARAMEL APPLE MULE \$9

Deliciousness right here with Caramel Vodka, Apple Cider and Ginger Beer. Yup, this is happening.

AUTUMN RUM OLD FASHIONED \$9

A taste of Fall with this harvest cocktail made with Dark Rum, Apple Cider and muddled citrus.

Check out this delicious spin on a traditional Old Fashioned.

PUMPKIN PIE \$9

We love pumpkin pie, and we noticed no other restaurants really offer a tasty pumpkin pie cocktail during this season. AG does!!! Vanilla, Pumpkin, Maple syrup and Graham Cracker all wrapped up into one delicious tasty treat... Hell yes!

(315) 303-0453

www.theangrygarlic.com