

NOVEMBER

PARMA

— TAVERN —

SPECIALS

CRAFT Cocktails

TWELVE DOLLARS



Harvest Moon Old-Fashioned

punchers chance bourbon, barrel-aged maple syrup, orange bitters

Espres-so Self

weber ranch vodka, borghetti espresso liqueur, fresh coffee, house-made cherry syrup, soda

Hi-P Punch

captain morgan spiced rum, du nord pronounced apple liqueur, apple cider, lemon juice

Sweater Weather Margarita

herradura reposado tequila, house-made spiced pear puree, triple sec, fresh lime juice, agave

MAIN EATS

Mark's Spicy Tailgate Chili

3x award winner, ground beef, sausage, onions, tomatoes, pinto & black beans, jalapeños, habanero peppers, sour cream, green onion - 7 cup, 12 bowl

Mac n' Cheese Bites

three cheese macaroni, crisp breading, tomato cream sauce - 10

Harvest Mushroom Burger

fresh black angus, shiitake and cremini confit, gruyere, bbq sauce, bacon - 16

Tortellini alla Vodka

pancetta, italian sausage, asiago, cheese tortellini, fresh garlic, fennel, vodka tomato cream sauce - 20

Fall Back Pizza

garlic oil, rosemary, goat cheese, pizza cheese, ricotta, roasted butternut squash, fresh arugula, pine nuts - 12/24

Chicken Cordon Bleu Pizza

ricotta-mascarpone base, pizza cheese, roasted chicken, prosciutto, banana pepper, fresh mozzarella, basil - 12/24

DESSERT

Cannoli of the Month butter pecan - 4



CHICKEN
TENDER TUESDAYS
EVERY **\$15** WEEK

PIE & VINE
Thursday

**SUNDAY
BRUNCH**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. BURGERS COOKED TO ORDER.