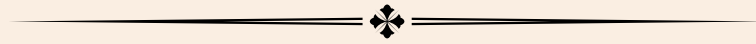


# W A R M P U M P K I N W E D G E S A L A D



A fall spin on the classic steakhouse wedge.

Roast pumpkin wedges with olive oil, salt, pepper, and a touch of maple until golden and tender.

Serve warm, piled high with:

- Shredded kale, lightly massaged
- Juicy plum slices
- Slivers of red onion
- Crispy bacon crumbles
- Smoked gouda, diced or crumbled
- Roasted pumpkin seeds for crunch
- Fresh parsley or chives to finish

Drizzle with a bright maple-mustard dressing (olive oil, cider vinegar, maple syrup, Dijon).

Sweet, smoky, tangy and hearty — the season on a plate.

*We'd love to see your results, please tag us on social media with a picture  
@brucestratford and @restaurant\_thebruce*