



STARTERS

SOUP OF THE DAY 4 | 8
cup or bowl

BROCCOLI FALAFEL & HUMMUS 9
marinated heirloom tomatoes,
fresh cucumber, pickled red onion,
quad garden tzatziki

SEASONAL FRUIT PLATE 10
organic honey, greek yogurt

SALADS

GARDEN SALAD 10
green goddess, shaved seasonal
vegetables, rainbow radish,
heirloom baby greens

GRILLED CORN & AVOCADO
CHOPPED SALAD 13
iceberg lettuce, cherry tomatoes,
grilled corn, shaved red onion,
black beans, cilantro lime
dressing

VONGERICHTEN'S KALE SALAD 11
shaved serrano chilies, lemon zest,
parmigiana reggiano, fresh mint,
garlic, honey, dijon lemon dressing,
toasted sourdough crouton

ENHANCEMENTS

grilled chicken 5 | grilled shrimp 6 |
salmon 8

SANDWICHES

ANGUS BEEF BURGER 15
italian fontina cheese, nueske's
bacon jam, lettuce, tomato, whole
grain mustard aioli, highland
pretzel bread

BLACK BEAN BURGER 14
chipotle aioli, sautéed wild
mushrooms, iceberg lettuce,
tomato, swiss cheese, local brioche

MIDWEST MUFFALETTA 13
capicola, salami, mortadella, swiss,
fontina, olive giardiniera
tapenade, pickled red onion

GRILLED SHRIMP & AVOCADO
TOAST 16
marinated cherry tomatoes,
charred corn, shave seasonal
vegetables, cilantro lime
vinaigrette, mixed greens

SANDWICHES ARE SERVED WITH
HOUSE MADE CHIPS

SUBSTITUTE

hand cut fries 3 | side salad 3 |
add avocado 2



MAIN COURSE

WILD SCOTTISH SALMON 19
grilled zucchini, charred broccoli,
roasted heirloom carrots, organic
spinach

PAN ROASTED DUCK BREAST 17
farro succotash, summer squash,
fingerling potatoes, blueberry jus,
fine herbs

WILD MUSHROOM BOLOGNESE 15
pappardelle pasta, whipped herb
ricotta, confit garlic, fresh herbs

HEIRLOOM QUINOA & SQUASH
BOWL 15
summer squash medley, grilled
asparagus, heirloom carrots,
marinated cherry tomatoes, glazed
kale

BEVERAGES

METROPOLITAN COFFEE 4

ICED COFFEE 4

HARNEY & SONS FINE TEA 4
served with lemon

CLASSIC BLACK ICED TEA 4

ARNOLD PALMER 4

HOUSE MADE LEMONADE 4

STRAWBERRY LEMONADE 5

MINERAL WATER 5

ASSORTED JUICES 4

SOFT DRINKS 4