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, shaeved red onion,
black beans, fresh cucumber,
cilantro lime dressing

VONGERICHEN’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

SMOKED TURKEY PANINI 14
fresh avocado, nueske’s bacon
roasted garlic aioli, fontina cheese,
arugula, local sourdough

SHRIMP & AVOCADO TOAST 16
grilled shrimp, marinated cherry
tomatoes, charred corn, shaved
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

Executive Chef Emilio Gonzalez
<table>
<thead>
<tr>
<th>MAIN COURSE</th>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>WILD SCOTTISH SALMON 19 heirloom carrot variations, roasted fennel, orange</td>
<td>METROPOLITAN COFFEE 4</td>
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<tr>
<td>glaze, wild rice</td>
<td>ICED COFFEE 4</td>
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<tr>
<td>PAN ROASTED DUCK BREAST 18 grilled corn, glazed zucchini, seared green</td>
<td>HARNEY &amp; SONS FINE TEA 4</td>
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<tr>
<td>beans, seared sweet peppers, duck jus</td>
<td>served with lemon</td>
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<tr>
<td>RUSTIC PESTO PAPARDELLE 16 lemon broccoli pesto, charred broccoli florets,</td>
<td>CLASSIC BLACK ICED TEA 4</td>
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<td>organic spinach, pine nut crumble, parmesan cheese</td>
<td>ARNOLD PALMER 4</td>
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<tr>
<td>OLD WORLD GRAIN BOWL 16 quinoa, pearl barley, roasted carrots, glazed</td>
<td>HOUSE MADE LEMONADE 4</td>
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<tr>
<td>green kale, charred corn, spiced pumpkin seeds</td>
<td>STRAWBERRY LEMONADE 5</td>
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<td>MINERAL WATER 5</td>
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<td>ASSORTED JUICES 4</td>
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<td>SOFT DRINKS 4</td>
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Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness