STARTERS

SOUP OF THE DAY 4 | 8
cup or bowl

BROCCOLI FALAFEL & HUMMUS 9
heirloom tomatoes, 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

TOMATO & BURRATA SALAD 14
marinated tomatoes, cucumber ribbons, burrata cheese, lemon thyme focaccia croutons, little gem lettuce, extra virgin olive oil

GRILLED CORN & AVOCADO CHOPPED SALAD 13
iceberg lettuce, cherry tomatoes, grilled corn, shaved red onion, fresh cucumber, 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

SHRIMP & ANDOUILLE PO’BOY 15
plum tomatoes, iceberg lettuce, pickled red onion, whole grain mustard, chipotle aioli

QUAD CLUB BLT 14
fresh avocado, roasted garlic & herbs aioli, roma tomatoes, iceberg lettuce, local sourdough

BRIOCHE AVOCADO TOAST 14
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
ENTREES

CHEFS SPECIAL QUICHE 16
citrus herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

WILD SCOTTISH SALMON 19
coriander roasted carrots, black beluga lentils, sauteed rainbow swiss chard, masala carrot glaze, fine herbs

PAN ROASTED ARCTIC CHAR 18
Roasted cauliflower, almond gremolata, fried capers, glazed green kale, fine herbs

BLACK ANGUS SHORTRIBS 19
charred broccoli florets, roasted pearl onions, herb polenta, natural braising jus

CITRUS PESTO RIGATONI 15
Broccoli florets, toasted pistachio crumble, charred cherry tomatoes, parmesan, fresh herbs

HEIRLOOM GRAIN BOWL 16
roasted cauliflower florets, glazed swiss chard, roasted heirloom carrots, grilled corn, toasted pepitas

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

Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness