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

BEETS & ARUGULA SALAD 13
goat cheese, crumbled pistachio,
shaved fennel, sherry vinaigrette

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

ROASTED APPLES & BRIE PANINI 15
ruby port cranberries, arugula,
fennel, highland sourdough

BRIOCHE AVOCADO TOAST 14
marinated cherry tomatoes,
charred corn, shaved seasonal
vegetables, cilantro lime
vinaigrette, mixed greens

CRISPY PORK BELLY SUB 15
brussel sprouts & apple slaw,
pickled golden raisins, whole grain
mustard, French bread

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>ENTREES</th>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>CHEFS SPECIAL QUICHE 16</td>
<td>METROPOLITAN COFFEE 4</td>
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<tr>
<td>citrus herb crust, light creamy custard, baby organic greens,</td>
<td>ICED COFFEE 4</td>
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<tr>
<td>olive oil &amp; balsamic vinaigrette</td>
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<tr>
<td>WILD SCOTTISH SALMON 19</td>
<td>HARNEY &amp; SONS FINE TEA 4</td>
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<tr>
<td>honey miso glaze, roasted carrots, ginger wild rice, toasted sesame</td>
<td>served with lemon</td>
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<tr>
<td>seeds, fresh herbs</td>
<td>CLASSIC BLACK ICED TEA 4</td>
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<tr>
<td>GRILLED SWORDFISH 18</td>
<td>ARNOLD PALMER 4</td>
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<tr>
<td>lemon &amp; capers salsa verde, glazed spinach, roasted fingerling</td>
<td>HOUSE MADE LEMONADE 4</td>
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<tr>
<td>potatoes, micro herbs</td>
<td>STRAWBERRY LEMONADE 5</td>
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<tr>
<td>NIMAN RANCH SHORTRIBS 19</td>
<td>MINERAL WATER 5</td>
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<tr>
<td>roasted broccoli, heirloom carrots, garlic whipped potatoes, lemon &amp;</td>
<td>ASSORTED JUICES 4</td>
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<tr>
<td>thyme jus</td>
<td>SOFT DRINKS 4</td>
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<tr>
<td>RUSTIC TAGLIATELLE PASTA 15</td>
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<tr>
<td>lemon cream, confit garlic, organic spinach, fresh herbs, ricotta salata</td>
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<tr>
<td>HEIRLOOM QUINOA BOWL 16</td>
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<tr>
<td>roasted butternut squash, seared brussel sprouts, heirloom carrots,</td>
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<tr>
<td>organic spinach, pickled golden raisins</td>
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Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness