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
olive oil & balsamic vinaigrette, shaved seasonal vegetables, rainbow radish, heirloom baby greens

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

FALL HARVEST CHOPPED SALAD 13
fresh apples, roasted kabocha squash, pickled cranberries, candied walnuts, feta crumble, romaine lettuce, fall greens, apple cider vinaigrette

VONGERICHETEN’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, lettuce, tomato, swiss cheese, local brioche

CUBANO SANDWICH 15
French bread, sliced ham, grilled pork tenderloin, mustard spread, dill pickles, swiss cheese

CRAB & AVOCADO TOAST 16
herbs & citrus lump crab salad, marinated cherry tomatoes, charred corn, seasonal vegetables, cilantro lime vinaigrette, mixed greens

TRIPLE CREAM BRIE PANINI 15
roasted butternut squash, apples, pickled raisins, fresh arugula, highland sourdough

SANDWICHES ARE SERVED WITH
HOUSE MADE CHIPS

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

Executive Chef Emilio Gonzalez
ENTREES

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

WILD SCOTTISH SALMON 19
roasted parsnips, glazed swiss
chard, blood orange, shaved
fennel

PAN ROASTED DUCK BREAST 19
seared brussels sprouts, roasted
celery root, fresh apples, pickled
golden raisin

CIOPPINO SEAFOOD STEW 20
tomato fennel broth, lobster demi
stock, poached shrimp, lump crab,
salmon, PEI mussels, grilled French
bread, fresh herbs

HERILOOM GRAIN BOWL 16
parsnip variations, swiss chard,
roasted romanesco, cauliflower,
glazed farro & quinoa

WALNUT PESTO RIGATONI 16
glazed kale, roasted butternut
squash, kabocha squash, roasted
fennel, feta crumble

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.