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 11
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

VONGERICHEN’S KALE SALAD 12
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

WILD MUSHROOM TARTINE 15
citrus arugula, grilled peppers,
roasted squash, feta cheese,
pickled mustard seeds,

SHRIMP & AVOCADO TOAST 18
marinated cherry tomatoes,
charred corn, seasonal vegetables,
white balsamic vinaigrette, mixed
greens

ROASTED TURKEY PANINI 15
sundried tomato spread, organic
spinach, provolone cheese, rustic
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 butternut squash variations, glazed kabocha squash, organic green kale, balsamic cranberries

ROASTED LAMB LOIN 20
herb couscous, preserved apricots, toasted pistachios, pomegranate jus, torn mint, braised beets

PAN SEARED ARCTIC CHAR 19
spiced beluga lentils, roasted heirloom carrots, glazed swiss chard, roasted pearl onions

RUSTIC TAGLIATELLE PASTA 16
lemon cream, glazed kale, buttered leeks, parmesan cheese, fresh herbs

HEIRLOOM GRAIN BOWL 16
braised lentils, glazed barley, roasted carrot variations, green kale, crispy wild rice

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