STARTERS

SOUP OF THE DAY 4 | 8
cup or bowl

SEASONAL 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

VONGERICHTEN’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

ROASTED TURKEY & BRIE PANINI 15
brussels sprouts & apple slaw, pickled cranberries, whole grain mustard aioli, rustic sourdough

CITRUS AVOCADO TOAST 16
marinated cherry tomatoes, charred corn, seasonal vegetables, white balsamic vinaigrette, mixed greens

TRIPPLE GRILLED CHEESE 16
caramelized red onions, organic spinach, fontina cheese, aged gouda, sharp cheddar, fine herbs aioli, thick cut brioche bread

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
glazed Fuyu persimmons, roasted celery root, sauteed spinach, fine herbs

LEMON & THYME CHICKEN THIGH CONFIT 18
glazed swiss chard, garlic mashed potatoes, roasted heirloom carrots, black peppercorn gravy

GRILLED STRIPED BASS 19
roasted Yukon gold potatoes, artichoke hearts, seared pearl onions, green beans, kale, lemon caper sauce

PINOT GRIGIO SHRIMP SCAMPI 19
linguine pasta, confit garlic, fresh lemon, sautéed shallots, Italian parsley, toasted chili flake

FALL TABBOULEH BOWL 16
bulgur wheat, grilled eggplant, chickpea variations, fresh parsley, roasted kabocha squash, green kale, fresh citrus

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