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

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

NUESKE’S BLT 15
crispy bacon, plum tomatoes,
romaine lettuce, caramelized
onions, confit garlic aioli, rustic
sourdough

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

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
heirloom carrots, seared fennel,
ginger, glazed green kale, fine
herbs

PAN ROASTED DUCK BREAST 19
glazed brussels sprouts, fresh
apples, glazed spinach, port figs,
pomegranate jus

BERKSHIRE PORK TENDERLOIN 18
roasted butternut squash, grilled
kale, kabocha squash, maple
glaze, walnut crumble

RUSTIC PESTO LINGUINE 16
seared wild mushrooms, toasted
pine nuts, organic arugula, fresh
citrus

OLD WORLD GRAIN BOWL 16
quinoa & herb mix, pan roasted
brussels sprouts, glazed parsnips,
organic arugula, heirloom carrots

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