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

PROSCIUTTO & CHEESE PANINI 15
fontina & swiss cheese, seared French ham, roasted onion, organic arugula, mustard aioli, rustic sourdough

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

TRIPLE GRILLED CHEESE 15
sharp cheddar, fontina & swiss cheese, roasted tomatoes, fresh herbs, pickled red onion, 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
- broccoli variations, roasted delicata squash, toasted pistachio crumble, glazed spinach, Meyer lemon

GRILLED FLANK STEAK 19
- cilantro lime jasmine rice, roasted Yukon gold potatoes, glazed swiss chard, citrus chimichurri

SLOW ROASTED DUCK LEG 19
- seared brussels sprouts, glazed kale, golden raisins, fresh apples, shaved kohlrabi

SEARED CAULIFLOWER STEAK 16
- roasted Romanesco, pine nut gremolata, glazed swiss chard, pickled golden raisins, brown butter

PESTO & SPAGHETTI SQUASH BOWL 16
- slow roasted spaghetti squash, walnut pesto, glazed kale, roasted delicata squash, pickled cranberries

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