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

ONGERICHTEN’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

ITALIAN SALUMI PANINI 15
soppressata, salami, capocollo,
fontina cheese, aged provolone,
balsamic red onion, wild arugula,
garlic & herbs aioli

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

DOUBLE CREAM BRIE MELT 15
honey marinated apples, shaved fennel, pickled cranberry, glazed kale, 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
cauliflower variations, pine nut gremolata, shaved fennel, glazed swiss chard, cara cara orange

GRILLED WILD SWORDFISH 20
pan seared broccoli, Meyer lemon, glazed organic spinach, brown butter, fine herbs

PAN ROASTED DUCK BREAST 19
roasted seasonal squash, glazed kale, balsamic cranberries, herb demi glaze

WILD MUSHROOM BOLOGNESE 17
rigatoni pasta, confit garlic, roma tomatoes, fresh herbs, rainbow swiss chard, parmesan cheese

HEIRLOOM GRAIN BOWL 17
quinoa medley, roasted cauliflower, seared broccoli, glazed spinach, toasted pine nuts, fine herbs

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