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

PASTRAMI REUBEN PANINI 16
traditional sauerkraut, swiss &
fontina cheese, Russian dressing,
marbled rye

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

BRIOCHÉ GRILLED CHEESE 15
mozzarella & fontina cheese, roma
tomato, glazed spinach, fresh
herbs, garlic butter

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 20
ginger wild rice, roasted heirloom carrots, glazed rainbow swiss chard, brown butter, fine herbs

GRILLED LAMB LOIN 21
glazed couscous, winter squash, glazed arugula, cranberries, toasted walnuts, pomegranate jus

PAN SEARED PORK TENDERLOIN 19
seared granny smith apples, roasted kohlrabi, glazed kale, kabocha squash, apricot & mustard jus

GRILLED CAULIFLOWER STEAK 17
roasted romanesco, pistachio chimichurri, glazed spinach, shaved fennel, fine herbs

WINTER GRAIN BOWL 17
glazed barley, roasted squash variations, rainbow swiss chard, cara cara orange,

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