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

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

GRILLED SHORT RIB PANINI 16
sauteed wild mushrooms, pickled
red onions, braising jus, fresh
arugula, Emmental cheese

SANDWICHES ARE SERVED WITH
HOUSE MADE CHIPS

SUBSTITUTE
hand cut fries 3 | side salad 3 |
add avocado 2

Executive Chef Emilio Gonzalez
**ENTREES**

**WILD SCOTTISH SALMON 20**
glazed bok choy, carrot ginger puree, roasted heirloom carrots, honey miso glaze, toasted sesame seeds

**GRILLED SAKURA PORK CHOP 21**
seared brussels sprouts, roasted kabocha squash, walnut chimichurri, glazed kale, pickled cranberries

**PAN ROASTED STRIPED BASS 19**
roasted Yukon gold potatoes, seared artichokes, glazed spinach, lemon glaze, Spanish capers, fresh herbs

**WILD MUSHROOM RISOTTO 17**
glazed arugula, toasted hazelnuts, Meyer lemon, parmesan cheese, fine herbs

**HERILOOM GRAIN BOWL 17**
glazed barley, organic quinoa, roasted carrots, fresh ginger, seared bok choy, glazed kale

**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