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

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 16
italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, highland pretzel bread

GRILLED VEGGIE BURGER 15
chipotle aioli, sautéed wild mushrooms, lettuce, tomato, swiss cheese, local brioche

TRADITIONAL REUBEN PANINI 16
sliced corned beef, spiced remoulade, house made sauerkraut, swiss & fontina cheese, marbled rye

NUESKE’S BLT 17
roma tomatoes, romaine lettuce, whole grain mustard aioli, highland sourdough

SANDWICHES ARE SERVED WITH HOUSE MADE CHIPS

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

CHEFS SPECIAL QUICHE 17
citrus herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

WILD SCOTTISH SALMON 21
grilled asparagus, garlic whipped potatoes, glazed spinach, roasted Yukon gold potatoes, fresh herbs

FISH & CHIPS 21
marinated cod filets, Indian pale ale tempura batter, citrus remoulade, fresh herbs, lemon wedge

BLACK ANGUS SHORT RIBS 22
seared broccoli, roasted heirloom carrots, wild mushrooms, black peppercorn jus

TAGLIATELLE PASTA PRIMAVERA 19
fresh peas variations, grilled asparagus, wild mushrooms, glazed swiss chard, parmesan cheese, fresh herbs, lemon zest

SEARED CAULIFLOWER STEAK 17
glazed quinoa, capers, Meyer lemon, Italian parsley, toasted almonds, glazed swiss chard

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