ENRÊES

ANGUS BEEF BURGER 15
smoked fontina, lettuce, tomato, nueske’s bacon jam, whole grain mustard aioli, local pretzel bun

BLACK BEAN BURGER 14
chipotle aioli, sautéed wild mushrooms, iceberg 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

SEASONAL FALAFEL WRAP 12
citrus hummus, marinated tomatoes, fresh cucumber, pickled red onion, tzatziki

BRIOCHE AVOCADO TOAST 14
marinated cherry tomatoes, charred corn, cilantro lime aioli, balsamic vinaigrette

All sandwiches served with house chips

SOUP & SALADS

ROASTED PLUM TOMATO SOUP 4
extra virgin olive oil, fresh herbs

HEIRLOOM GARDEN SALAD 10
balsamic vinaigrette, shaved vegetables, rainbow radish, tender greens GF V

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

VONGERICHTEN’S KALE SALAD 12
serrano chilies, parmigiano reggiano, mint, garlic, honey, sourdough croutons, dijon dressing

ENHANCEMENTS:
WILD SALMON 8
GRILLED CHICKEN 5
GRILLED SHRIMP 6

GF = GLUTEN FREE  V = VEGAN

DESSERT

CRANBERRY MACADAMIA COOKIE 2
white chocolate, brown butter

Raw or undercooked meats, poultry, seafood  shellfish or eggs may increase your risk of foodborne illness