**ENTRÉES**

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

**GRILLED VEGGIE BURGER** 14
chipotle aioli, sautéed wild mushrooms, iceberg lettuce, tomato, swiss cheese, local brioche

**NY ROAST BEEF PANINI** 17
caramelized onions, horseradish aioli, fresh arugula, fresh herbs, rustic sourdough

**SEASONAL FALAFEL WRAP** 13
citrus hummus, marinated tomatoes, fresh cucumber, pickled red onion, tzatziki

All sandwiches served with house chips

**WILD SCOTTISH SALMON** 21
roasted cauliflower, glazed green kale, almond gremolata, brown butter, fresh herbs

**SEARED ARCTIC CHAR** 20
grilled asparagus, glazed spinach, herb rice pilaf, micro arugula

**3 CHEESE RAVIOLI** 19
grilled asparagus, wild mushrooms, fresh basil, parmesan cheese

**RUSTIC GRAIN BOWL** 17
quinoa medley, roasted cauliflower, glazed green kale, citrus almond gremolata, fresh herbs

**DESSERT**

**CRANBERRY MACADAMIA COOKIE** 2
white chocolate, brown butter

**ENHANCEMENTS:**

- WILD SALMON 8
- GRILLED CHICKEN 5
- GRILLED SHRIMP 6

GF = GLUTEN FREE  V = VEGAN

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