**ENTRÉES**

**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

**ROASTED APPLES & BRIE PANINI** 15
ruby port cranberries, arugula, fennel, highland sourdough

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ruby port cranberries, arugula, fennel, highland sourdough

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

**BRIOCHE AVOCADO TOAST** 14
grilled shrimp, marinated cherry tomatoes, charred corn, cilantro lime aioli, white balsamic vinaigrette, shaved radish

All sandwiches served with house chips

**WILD SCOTTISH SALMON** 19
honey miso glaze, roasted carrots, ginger wild rice, toasted sesame seeds, fresh herbs

**GRILLED SWORDFISH** 18
lemon & capers salsa verde, glazed spinach, roasted fingerling potatoes, micro herbs

**NIMAN RANCH SHORTRIBS** 19
roasted broccoli, heirloom carrots, garlic whipped potatoes, lemon & thyme jus

**HEIRLOOM QUINOA BOWL** 16
roasted butternut squash, seared brussel sprouts, heirloom carrots, organic spinach, pickled golden raisins

**DESSERT**

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

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**SOUP & SALADS**

**ROASTED LEEKS & POTATO SOUP** 4
*braised leeks, fresh herbs* **GF**

**HEIRLOOM GARDEN SALAD** 10
green goddess, shaved vegetables, rainbow radish, tender greens **GF**

**GRILLED CORN & AVOCADO CHOPPED SALAD** 13
heirloom tomatoes, iceberg lettuce, grilled corn, shaved red onion, marinated cucumber, cilantro lime dressing **GF** **V**

**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

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