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

TRIPPLE CREAM BRIE PANINI 15
roasted butternut squash, apples, pickled raisins, fresh arugula, highland sourdough

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

BROIOCHE AVOCADO TOAST 14
marinated cherry tomatoes, charred corn, cilantro lime aioli, white balsamic vinaigrette, shaved radish

All sandwiches served with house chips

WILD SCOTTISH SALMON 19
roasted parsnips, glazed swiss chard, blood orange, shaved fennel GF

PAN ROASTED DUCK BREAST 19
seared brussels sprouts, roasted celery root, fresh apples, pickled golden raisin GF

HERILOOM GRAIN BOWL 16
parsnip variations, swiss chard, roasted romanesco, cauliflower, glazed farro & quinoa V

WALNUT PESTO RIGATONI 16
glazed kale, roasted butternut squash, kabocha squash, roasted fennel, feta crumble

DESSERT

CRANBERRY MACADAMIA COOKIE 2
white chocolate, brown butter

GF= GLUTEN FREE  V= VEGAN

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