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

NUESKE’S BLT 15
crispy bacon, plum tomatoes, romaine lettuce, caramelized onions, confit garlic aioli, rustic sourdough

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

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

All sandwiches served with house chips

ENTRÉES

WILD SCOTTISH SALMON 19
heirloom carrots, seared fennel, ginger, glazed green kale, fine herbs

BERKSHIRE PORK TENDERLOIN 18
roasted butternut squash, grilled kale, kabocha squash, maple glaze, walnut crumble

RUSTIC PESTO LINGUINE 16
seared wild mushrooms, toasted pine nuts, organic arugula, fresh citrus

OLD WORLD GRAIN BOWL 16
quinoa & herb mix, pan roasted brussels sprouts, glazed parsnips, organic arugula, heirloom carrots

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