### 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

**TRIPLE GRILLED CHEESE**  15  
sharp cheddar, fontina & Swiss cheese, roasted tomatoes, fresh herbs, red onion

**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

**WILD MUSHROOM SOUP**  4  
lemon zest, 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

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