ENTRÉES

ANGUS BEEF BURGER 15
smoked fontina, lettuce, tomato, charred onion jam, whole grain mustard aioli, local pretzel bun

BLACK BEAN BURGER 13
smoked fontina, lettuce, tomato, confit garlic aioli, chipotle, local brioche

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

FRENCH HAM & BRIE MELT 12
apricot mostarda, organic arugula, local sourdough

WILD MUSHROOM PANINI 12
lemon thyme feta, fontina cheese, organic spinach, garlic aioli, highland sourdough

All sandwiches served with house chips

WILD SCOTTISH SALMON 18
grilled asparagus, glazed kale, roasted heirloom carrots, brown butter, fresh chives

GF

GARDEN HARVEST RISOTTO 13
english peas, grilled asparagus, organic spinach, fine herbs, parmigiano reggiano

GF

V

VONGERICHTEN’S KALE SALAD 10
serrano chilies, parmigiano reggiano, mint, garlic, honey, sourdough croutons, dijon dressing

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