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

SMOKED PASTRAMI PANINI 14
pickled red onions, horseradish mustard aioli, swiss cheese, arugula, local sourdough

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

SHRIMP AVOCADO TOAST 16
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
roasted fingerling potatoes, lemon & dill yogurt, pickled mustard seeds, roasted fennel GF

SAKURA GRILLED PORK CHOP 18
grilled asparagus, organic spinach, braised arugula, apricot jus, fine herbs GF

WILD MUSHROOM RISOTTO 16
toasted walnut cream, organic green kale, parmesan cheese, fresh herbs GF

RUSTIC GRAIN BOWL 16
roasted golden beets, grilled apples, toasted pumpkin seeds, glazed arugula V

DESSERT

CRANBERRY MACADAMIA COOKIE 2
white chocolate, brown butter

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DESSERT

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