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

QUAD CLUB BLT  14
fresh avocado, roasted garlic & herbs aioli, roma tomatoes, iceberg lettuce, local sourdough

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

BROIOCHE AVOCADO TOAST  14
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
coriander roasted carrots, black beluga lentils, sautéed rainbow swiss chard, masala carrot glaze, fine herbs

PAN ROASTED ARCTIC CHAR  18
roasted cauliflower, almond gremolata, fried capers, glazed green kale, fine herb

CITRUS PESTO RIGATONI  15
broccoli florets, toasted pistachio crumble, charred cherry tomatoes, parmesan, herbs

HEIRLOOM GRAIN BOWL  16
roasted cauliflower florets, glazed swiss chard, roasted heirloom carrots, grilled corn, toasted pepitas

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