STARTERS

SOUP OF THE DAY 4 | 8
cup or bowl

SEASONAL FALAFEL & HUMMUS 9
heirloom tomatoes, cucumber, pickled red onion, quad garden tzatziki

SEASONAL FRUIT PLATE 10
organic honey, greek yogurt

SALADS

GARDEN SALAD 11
olive oil & balsamic vinaigrette, shaved seasonal vegetables, rainbow radish, heirloom baby greens

NAPA CHOPPED SALAD 13
napa cabbage variations, julienned carrots, shaved radishes, fresh cucumber, toasted sesame seeds, fresh coriander, puffed wild rice, sesame ginger vinaigrette

VONGERICHTEIN’S KALE SALAD 12
shaved serrano chilies, lemon zest, parmigiano reggiano, fresh mint, garlic, honey, dijon lemon dressing, toasted sourdough crouton

ENHANCEMENTS
grilled chicken 5 | grilled shrimp 6
salmon 9

SANDWICHES

ANGUS BEEF BURGER 16
italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, highland pretzel bread

BLACK BEAN BURGER 15
chipotle aioli, sautéed wild mushrooms, lettuce, tomato, swiss cheese, local brioche

CITRUS AVOCADO TOAST 16
marinated cherry tomatoes, confit garlic, shaved cucumber, rainbow radish, mixed herbs, fresh citrus

SANDWICHES ARE SERVED WITH HOUSE MADE CHIPS

SUBSTITUTE
hand cut fries 3 | side salad 3 | add avocado 2

Executive Chef Emilio Gonzalez
ENTREES

CHEFS SPECIAL QUICHE 17
citrus herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

WILD SCOTTISH SALMON 21
seared broccoli florets, glazed swiss chard, meyer lemon, pistachio gremolata, fresh herbs

SEARED RAINBOW TROUT 20
crispy fingerlings potatoes, grilled asparagus, glazed spinach, citrus caper butter sauce, micro herbs

THREE CHEESE RAVIOLI 17
seared wild mushrooms, grilled asparagus, glazed spinach, brown butter

PAN ROASTED CAULIFLOWER 17
glazed quinoa, sautéed kale, fresh herbs, pistachio gremolata

RUSTIC GRAIN BOWL 17
glazed quinoa, seared broccoli florets, glazed swiss chard, meyer lemon, pistachio gremolata, fresh herbs

BEVERAGES

METROPOLITAN COFFEE 4
ICED COFFEE 4
HARNEY & SONS FINE TEA 4
served with lemon
CLASSIC BLACK ICED TEA 4
ARNOLD PALMER 4
HOUSE MADE LEMONADE 4
STRAWBERRY LEMONADE 5
MINERAL WATER 5
ASSORTED JUICES 4
SOFT DRINKS 4

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