**ENTRÉES**

**ANGUS BEEF BURGER**
smoked fontina, lettuce, tomato, nueske’s bacon jam, whole grain mustard aioli, local pretzel bun

**GRILLED VEGGIE BURGER**
chipotle aioli, sautéed wild mushrooms, iceberg lettuce, tomato, swiss cheese, local brioche

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

**SEASONAL FALAFEL WRAP**
citrus hummus, marinated tomatoes, fresh cucumber, pickled red onion, tzatziki

All sandwiches served with house chips

**SOUP & SALADS**

**PORK POZOLE SOUP**
hominy, red cabbage, radish

**HEIRLOOM GARDEN SALAD**
balsamic vinaigrette, shaved vegetables, rainbow radish, tender greens **GF V**

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

**VONGERICHTEN’S KALE SALAD**
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

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