ENTRÉES

ANGUS BEEF BURGER 16
smoked fontina, lettuce, tomato, nueske’s bacon jam, whole grain mustard aioli, local pretzel bun

GRILLED VEGGIE BURGER 15
chipotle aioli, sautéed wild mushrooms, iceberg lettuce, tomato, Swiss cheese, local brioche

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

SEASONAL FALAFEL WRAP 13
citrus hummus, marinated tomatoes, fresh cucumber, pickled red onion, tzatziki

All sandwiches served with house chips

SOUP & SALADS

ROMA TOMATO SOUP 4
fresh herbs, confit garlic

HEIRLOOM GARDEN SALAD 10
balsamic vinaigrette, shaved vegetables, rainbow radish, tender greens GF V

TOMATO & MOZZARELLA SALAD 13
marinated heirloom tomatoes, tender mixed greens, garlic croutons, lemon olive oil, fresh herbs, green goddess dressing

VONGERICHTEN’S KALE SALAD 12
serrano chilies, parmesiano 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