ENSÉANCES

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

ENHANCEMENTS:

WILD SALMON 8
GRILLED CHICKEN 5
GRILLED SHRIMP 6

GF= GLUTEN FREE  V= VEGAN