**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, 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