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

FALL HARVEST CHOPPED SALAD 13
fresh apples, roasted kabocha squash, pickled cranberries, candied walnuts, feta crumble, romaine lettuce, fall greens, apple cider vinaigrette

VONGERICHEN’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 17
italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, highland pretzel bread

BLACK BEAN BURGER 16
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

SMOKED TURKEY & AVOCADO 17
garlic & herb aioli, roma tomatoes, romaine lettuce, toasted ciabatta

TRIPPLE CHEESE PANINI 17
fontina cheese, triple creme brie, chandoka cheddar cheese, garlic herb spread, organic spinach, brioche

SANDWICHES ARE SERVED WITH HOUSE MADE CHIPS

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

Executive Chef Emilio Gonzalez
<table>
<thead>
<tr>
<th>ENTREES</th>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>CHEFS SPECIAL QUICHE 17</td>
<td>METROPOLITAN COFFEE 4</td>
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<tr>
<td>citrus herb crust, light creamy custard, baby organic greens, olive</td>
<td>ICED COFFEE 4</td>
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<tr>
<td>oil &amp; balsamic vinaigrette</td>
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<tr>
<td>WILD SCOTTISH SALMON 22</td>
<td>HARNEY &amp; SONS FINE TEA 4</td>
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<tr>
<td>seared broccoli florets, roasted heirloom carrots, glazed green kale,</td>
<td>served with lemon</td>
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<tr>
<td>honey miso glaze, fresh herbs</td>
<td>CLASSIC BLACK ICED TEA 4</td>
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<tr>
<td>GRILLED PORK TENDERLOIN 20</td>
<td>ARNOLD PALMER 4</td>
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<tr>
<td>roasted sweet potatoes, grilled apples, glazed rainbow swiss chard,</td>
<td>HOUSE MADE LEMONADE 4</td>
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<tr>
<td>toasted pecans, micro herbs</td>
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<tr>
<td>PAN ROASTED DUCK BREAST 21</td>
<td>STRAWBERRY LEMONADE 5</td>
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<tr>
<td>seared heirloom carrots, blood orange supremes, glazed rainbow swiss</td>
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<tr>
<td>swiss chard, fresh fennel</td>
<td>MINERAL WATER 5</td>
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<tr>
<td>3 CHEESE RAVIOLI 19</td>
<td>ASSORTED JUICES 4</td>
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<tr>
<td>roasted butternut squash, fried sage, toasted walnuts, parmesan cheese,</td>
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<tr>
<td>mixed herbs</td>
<td>SOFT DRINKS 4</td>
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<tr>
<td>OLD WORLD GRAIN BOWL 18</td>
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<tr>
<td>quinoa medley, seared broccoli florets, roasted heirloom carrots,</td>
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<tr>
<td>glazed green kale, honey miso glaze, fresh herbs</td>
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Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.