## 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

**Vongerichten’s Kale Salad** 12
- Shaved serrano chilies, lemon zest, Parmigiano reggiano, fresh mint, garlic, honey, Dijon lemon dressing, toasted sourdough crouton

## 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

**Pulled Pork Sandwich** 17
- Granny smith apple & celery root slaw, house BBQ sauce, toasted pretzel bun, mustard aioli

**Waldorf Chicken Tartine** 17
- Thompson green grapes, shaved celery, Granny smith apples, toasted pecans, crème fraiche, toasted sourdough

## Enhancements

Grilled chicken 5 | Grilled shrimp 6
- Salmon 9

### Substitute

Hand cut fries 3 | Side salad 3 | Add avocado 2

Executive Chef Emilio Gonzalez
ENTREES

CHEFS SPECIAL QUICHE 17
citrus herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

WILD SCOTTISH SALMON 22
oven roasted celery root, glazed butternut squash, roasted walnuts, glazed spinach, brown butter raisin glaze

SEAFOOD CIOPPINO STEW 23
tomato saffron broth, roasted fennel, manilla clams, pei mussels, seared salmon, shrimp, meyer lemon, toast points

PAN SEARED CAULIFLOWER 19
glazed rainbow swish char, seared romanesco florets, herb farro, toasted pistachios, pickled cranberries

OLD WORLD GRAIN BOWL 18
quinoa medley, oven roasted celery root, glazed butternut squash, roasted walnuts, glazed spinach, brown butter raisin glaze

BEVERAGES

METROPOLITAN COFFEE 4
ICED COFFEE 4
HARNEY & SONS FINE TEA 4
served with lemon
CLASSIC BLACK ICED TEA 4
ARNOLD PALMER 4
HOUSE MADE LEMONADE 4
STRAWBERRY LEMONADE 5
MINERAL WATER 5
ASSORTED JUICES 4
SOFT DRINKS 4

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