**ENTRÉES**

**ANGUS BEEF BURGER**  
20  
smoked fontina, lettuce, tomato, nueske’s bacon jam, whole grain mustard aioli, local pretzel bun

**GRILLED VEGGIE BURGER**  
16  
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

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**SOUP & SALADS**

**ROASTED TOMATO SOUP**  
4  
fresh herbs, GF V

**HEIRLOOM GARDEN SALAD**  
11  
balsamic vinaigrette, shaved vegetables, rainbow radish, tender greens GF V

**VONGERICHTEIN’S KALE SALAD**  
13  
serrano chilies, parmigiano reggiano, mint, garlic, honey, sourdough croutons, dijon dressing

**ENHANCEMENTS:**  
WILD SALMON  
GRILLED CHICKEN  
GRILLED SHRIMP  
9  
5  
7

GF = GLUTEN FREE  V = VEGAN

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**WILD SCOTTISH SALMON**  
23  	glazed rainbow swiss chard, seared fennel, heirloom roasted carrots, seared broccoli, fresh herbs

**PAN SEARED LAMB LOIN**  
24  
english peas variation, roasted heirloom carrots, glazed spinach, mint, herb jus

**PISTACHIO PESTO TAGLIATELLE**  
19  
fresh basil, grilled asparagus, fresh arugula, local feta cheese, mixed herbs

**OLD WORLD GRAIN BOWL**  
19  
quinoa medley, glazed rainbow swiss chard, seared fennel, heirloom roasted carrots, seared broccoli, fresh herbs

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