ENRËES

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

SOUP & SALADS

ROASTED TOMATO SOUP  4
fresh herbs, GF V

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

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

ENHANCEMENTS:
WILD SALMON  9
GRILLED CHICKEN  5
GRILLED SHRIMP  7

GF= GLUTEN FREE  V= VEGAN

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