APPETIZERS

Soup of the Day  4 | 8
served as a cup or bowl

Seasonal Falafel & Hummus | 9
heirloom tomatoes, cucumber,
pickled red onion, quad garden tzatziki

Seasonal Fruit Platter | 10
fresh seasonal fruit, organic honey, greek yogurt

LIGHT FARE

Panini & Soup | 14
half tomato mozzarella tartine, soup of the day, fresh herbs

Summer Garden Polenta | 14
seared broccoli, roasted carrots, mixed mushrooms, herbs

Strawberry Spinach Salad | 9
mixed berry compote, shaved fennel, toasted almonds, citrus vinaigrette

SALADS

Garden Salad | 11
shaved seasonal vegetables, rainbow radish,
heirloom baby greens, olive oil & balsamic vinaigrette

Chopped Avocado Salad | 13
romaine lettuce, cucumber, diced mango, heirloom cherry tomatoes, jicama, cilantro lime vinaigrette

Vongerichten’s Kale Salad | 13
shaved serrano chilies, lemon zest, fresh mint, honey,
garlic, parmigiano Reggiano, toasted sourdough croutons, Dijon lemon dressing

ENHANCEMENTS

Grilled Chicken 5 | Grilled Shrimp 6 | Scottish Salmon 9

Vongerichten’s Kale Salad | 13
shaved serrano chilies, lemon zest, fresh mint, honey,
garlic, parmigiano Reggiano, toasted sourdough croutons, Dijon lemon dressing

SIDE ORDERS

Fresh Avocado | 2
Hand Cut Fries | 3
House Side Salad | 3

SANDWICHES *

Black Bean Burger | 16
swiss cheese, sautéed wild mushrooms, lettuce,
tomato, chipotle aioli, local brioche bun

Citrus Avocado Toast | 16
marinated cherry tomatoes, confit garlic, shaved cucumber, rainbow radishes, mixed herbs, fresh citrus

Tomato Mozzarella Tartine | 18
marinated heirloom tomatoes, basil green goddess, confit garlic, fresh english cucumbers, herb focaccia

Rustic BLT Sandwich | 18
roma tomatoes, fresh romaine lettuce, pickled red onion, chipotle aioli, toasted sourdough

Angus Beef Burger | 20
italian fontina cheese, nueske’s bacon jam, lettuce,
tomato, whole grain mustard aioli, highland pretzel bun

*all sandwiches are served with house made chips

THE QUADRANGLE CLUB
ENTRÉE

SELECTIONS

Pan Roasted Mallard Duck Breast | 22
glazed rainbow swiss chard, seared green beans, blueberry port jus, fresh blueberries

Old World Grain Bowl | 19
quinoa medley, pan roasted corn two ways, grilled zucchini squash, glazed green beans, rainbow swiss chard

Chef’s Specialty Quiche | 18
citrus herbed crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

Wild Scottish Salmon | 23
pan roasted corn two ways, grilled zucchini squash, glazed green beans, rainbow swiss chard

Grilled Berkshire Pork Chop | 23
grilled peaches, sauteed mustard greens, pan roasted corn, peach mostarda, fresh herbs

Three Cheese Ravioli | 20
pan seared wild mushrooms, summer squash, glazed organic spinach, macadamia nut crumble, parmesan cheese

BEVERAGES

Metropolitan Coffee | 4
regular, iced, or decaffeinated

Harney & Sons Tea | 4
served with fresh lemon

Classic Black Iced Tea | 4
served unsweetened with lemon

Arnold Palmer | 4

House Made Lemonade | 4

Strawberry Lemonade | 5

Mineral Water | 5

Assorted Juices | 4
selection of orange or apple

Soft Drinks | 4
selection of sprite, coke, or diet coke