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

SOUP & SALADS

ROASTED TOMATO SOUP 4
fresh herbs, GF V

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

VONGERICHTEHNS 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