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

**GF** = GLUTEN FREE  **V** = VEGAN

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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

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

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**TOMATO MOZARELLA TARTINE**  
18  
Marinated heirloom tomatoes, basil green goddess, confit garlic, fresh english cucumbers, herb focaccia

**OLD WORLD GRAIN BOWL**  
19  
quinoa medley, pan roasted corn two ways, grilled zucchini squash, glazed green beans, rainbow swiss chard

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