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 tuna salad tartine, soup of the day, fresh herbs

Grilled Chicken Breast 14  
seared broccoli, roasted carrots, lemon thyme jus

Traditional Caesar Salad 9  
romaine lettuce, cherry tomatoes, toasted croutons

SALADS

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

Fall Harvest Chopped Salad 13  
fresh apples, roasted delicata squash, pickled cranberries, candied walnuts, feta crumble, romaine lettuce, fall greens, apple cider 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

SANDWICHES*

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

Citrus Avocado Toast 18  
marinated cherry tomatoes, citrus preserve, fresh mixed greens, shaved seasonal vegetables, brioche

Tuna Salad Tartine 18  
marinated cherry tomatoes, fresh mixed herbs, meyer lemon, glazed spinach, fontina cheese, toasted sourdough

Smoked Turkey Panini 18  
nueske’s bacon, pickled red onions, fontina cheese, whole grain mustard, rustic 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
ENTRÉE

SELECTIONS

Beef Cheek Bourguignon | 23
*herb polenta, heirloom carrots, roasted pearls onions, mixed mushrooms, fresh herbs*

Old World Grain Bowl | 19
*quinoa medley, roasted seasonal squash variations, glazed green kale, granny smith apples, fresh fennel, pickled raising glaze*

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

Wild Scottish Salmon | 23
*roasted seasonal squash variations, glazed green kale, granny smith apples, fresh fennel, pickled raising glaze*

Vegetable Polenta Bowl | 19
*pan seared mushrooms, heirloom roasted carrots, glazed kale, roasted pearl onions, meyer lemon, fresh herbs*

Pan Seared Rainbow Trout | 19
*seared brussels sprouts, roasted yukon gold potatoes, citrus beurre blanc*

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*