APPETIZERS

Chef’s Soup du Jour | 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 cheese panini, soup of the day, fresh herbs

Grilled Chicken Breast | 14
roasted broccoli, glazed carrots, thyme jus

Spinach Strawberry Salad | 9
balsamic vinaigrette, shaved fennel, toasted almonds

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

Turkey Ciabatta Sandwich | 18
fresh avocado, chipotle aioli, sliced roma tomatoes, romaine lettuce, swiss cheese, toasted ciabatta

Triple Cheese Panini | 18
sauteed garlic spinach, herb marinated tomatoes, fontina cheese, triple cream brie, sharp cheddar, 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**

**Grilled Teres Major Steak | 24**
guajillo chili marinade, yukon gold potatoes, glazed swiss chard, cilantro lime chimichurri

**Old World Grain Bowl | 19**
quinoa medley, roasted kabocha squash, glazed green kale, delicata squash, shaved fennel, mixed herbs

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

**Wild Scottish Salmon | 23**
roasted kabocha squash, glazed green kale, delicata squash, shaved fennel, mixed herbs

**Pan Roasted Pork Tenderloin | 23**
roasted celery root, roasted fennel, seared apples, glazed swiss chard, herb jus

**Butternut Squash & Ricotta Ravioli | 19**
organic green kale, whipped herb ricotta cheese, roasted butternut squash variations, toasted walnut crumble

**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