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 tuna salad tartine, soup of the day, fresh herbs

Amish Grilled Chicken Breast | 14
roasted heirloom carrots, seared broccoli, herb jus

Spinach Fennel Salad | 9
fennel variations, toasted almonds, butternut squash, sherry vinaigrette

SALADS

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

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

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

BRIE & APPLE PANINI | 18
roasted granny smith apples, triple cream brie, sautéed green kale, pickled cranberries, brioche

RUSTIC TUNA SALAD TARTINE | 18
heirloom cherry tomatoes, blanched green beans, kalamata olives, fresh herbs, whole grain mustard, gouda cheese, sourdough

SIDE ORDERS

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

*all sandwiches are served with house made chips
ENTRÉE

SELECTIONS

Skate Wing Almondine | 23
seared green beans, whipped yukon gold potatoes, rainbow swiss chard, lemon caper glaze, almonds, fresh herbs

Old World Grain Bowl | 19
quinoa medley, pan seared broccoli florets, roasted heirloom carrots, glazed swiss chard, preserved meyer lemon, micro herbs

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

Wild Scottish Salmon | 23
pan seared broccoli florets, roasted heirloom carrots, glazed swiss chard, preserved meyer lemon, micro herbs

Grilled Pork Tenderloin | 21
roasted butternut squash, seared brussels sprouts, glazed green kale, granny smith apples, cranberry jus

Wild Mushroom Pappardelle Pasta | 19
seared mushroom medley, sautéed organic spinach, cream of mushroom, confit garlic, meyer lemon

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

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.