ENTRÉES

ANGUS BEEF BURGER 20
smoked fontina, lettuce, tomato, nueske’s bacon jam, whole grain mustard aioli, local pretzel bun

BLACK BEAN BURGER 17
chipotle aioli, sautéed wild mushrooms, iceberg lettuce, tomato, swiss cheese, local brioche

SEASONAL FALAFEL WRAP 13
citrus hummus, marinated tomatoes, fresh cucumber, pickled red onion, tzatziki

All sandwiches served with house chips

WILD SCOTTISH SALMON 23
pan seared cauliflower variations, glazed rainbow swiss chard, blood orange supremes, brown butter glaze, fresh herbs

SEARED RAINBOW TROUT 22
grilled fresh corn, glazed spinach, herb roasted potatoes, citrus chimichurri, micro arugula

THREE CHEESE RAVIOLI 19
butternut squash two ways, glazed green kale, toasted walnuts, sage brown butter

OLD WORLD GRAIN BOWL 19
quinoa medley, pan seared cauliflower variations, glazed rainbow swiss chard, blood orange supremes, brown butter glaze, fresh herbs

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.