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
spring pea medley, roasted heirloom carrots, glazed pea tendrils, meyer lemon, fresh herbs

GRILLED FLANK STEAK 23
grilled asparagus, roasted yukon gold potatoes, glazed organic spinach, chipotle chimichurri, fresh herbs

SPRING GARDEN RIGATONI 19
fresh pea variations, grilled asparagus, pan seared mushroom medley, glazed pea tendrils, lemon parmesan cream, herb feta cheese

OLD WORLD GRAIN BOWL 19
quinoa medley, fresh sugar snap peas, lemon pea puree, roasted heirloom carrots, glazed pea tendrils, meyer lemon, 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