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 24
grilled asparagus, glazed mixed peas, fresh meyer lemon, rainbow swiss chard, mixed herbs

SEARED RAINBOW TROUT 22
grilled green beans, pan roasted heirloom carrots, glazed organic spinach, herb bearnaise sauce

PRIMAVERA TAGLIATELLE 19
herb lemon cream, seared mushrooms, grilled asparagus, glazed spinach, oven dried cherry tomatoes, marinated feta cheese

OLD WORLD GRAIN BOWL 19
quinoa medley, grilled asparagus, glazed mixed peas, fresh meyer lemon, rainbow swiss chard, mixed herbs

GO= GLUTEN FREE  V= VEGAN

SOUP & SALADS

SOUP OF THE DAY 4
fresh herbs

HEIRLOOM GARDEN SALAD 11
balsamic vinaigrette, shaved vegetables, rainbow radish, tender greens GF V

VONGERICHHTEN’S KALE SALAD 13
serrano chilies, parmigiano reggiano, mint, garlic, honey, sourdough croutons, dijon dressing

ENHANCEMENTS:
WILD SALMON 9
GRILLED CHICKEN 5
GRILLED SHRIMP 7

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