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 avocado toast, soup of the day, fresh herbs

Grilled Chicken Breast 14
seared broccoli, roasted carrots, herb jus

Sesame Ginger Vegetable Salad 9
julienne red cabbage, heirloom carrots, spring peas, sesame ginger vinaigrette, toasted sesame seeds, fresh cilantro

SANDWICHES*

Black Bean Burger 17
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

Spring Garden Tartine 18
grilled asparagus, pan seared mushroom medley, garlic spinach, oven roasted tomatoes, english peas, marinated feta cheese, fontina cheese, rustic sourdough

Cuban Sandwich Panini 18
slow roasted pork shoulder, shaved ham, swiss cheese, bread & butter pickles, whole grain mustard, 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

ENHANCEMENTS

Grilled Chicken 5 | Grilled Shrimp 6 | Scottish Salmon 9

SIDE ORDERS

Fresh Avocado 2
Hand Cut Fries 3
House Side Salad 3
**ENTRÉE SELECTIONS**

Pan Roasted Halibut | 24
glazed spring peas, roasted heirloom carrots, grilled zucchini, organic spinach

Old World Grain Bowl | 19
quinoa medley, orange miso glaze, roasted heirloom carrots, fresh ginger, seared broccoli, toasted sesame seeds, fresh herbs

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

Wild Scottish Salmon | 24
orange miso glaze, roasted heirloom carrots, fresh ginger, seared broccoli, toasted sesame seeds, fresh herbs

Crispy Berkshire Pork Belly | 23
grilled sweet corn, seared zucchini squash, oven roasted cherry tomatoes, glazed swiss chard, herb jus

Basil Pesto Zucchini Noodles | 19
pan roasted broccoli, english peas, glazed spinach, garlic cherry tomatoes, parmesan

**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.