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

Grilled Pork Tenderloin | 14
seared broccoli, glazed swiss chard, herb jus

Traditional Caesar Salad | 9
romaine lettuce, parmesan, cherry tomatoes

SANDWICHES*

Black Bean Burger | 17
swiss cheese, sautéed wild mushrooms, lettuce,
tomato, chipotle aioli, local brioche bun

Panini Cubano | 18
mojo pulled pork, shaved ham, house bread & butter
pickles, swiss cheese, whole grain mustard aioli,
sourdough

Tuna Salad Tartine | 18
herb marinated spanish tuna, heirloom cherry
tomatoes, green beans, chopped cornichons, fresh
herbs, dijon aioli, fontina cheese, brioche

Summer Vegetable Panini | 18
zucchini squash, fire roasted red bell peppers, glazed
spinach, cremini mushrooms, herb goat cheese, garlic
aioli, rustic 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

SALADS

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

Summer Chopped Salad |13
grilled sweet corn, heirloom cherry tomatoes, fresh
mango, shaved red onion, romaine lettuce, cilantro
lime vinaigrette

Vongerichten’s Kale Salad |13
shaved serrano chilies, lemon zest, fresh mint, honey,
garlic, parmigiano Reggiano, toasted sourdough
croutons, Dijon lemon dressing

ENHANCEMENTS

Grilled Chicken 5 | Grilled Shrimp 6 | Scottish Salmon 9

SIDE ORDERS

Hand Cut Fries | 3
House Side Salad | 3
ENTRÉE

SELECTIONS

Wild Scottish Salmon | 24
  pan seared broccoli florets, glazed rainbow swiss chard, broccoli lemon glaze, roasted pistachio crumble, meyer lemon

Confit Duck Thigh | 24
  braised black lentils, roasted red bell peppers, seared pearl onions, roasted heirloom carrots variations, swiss chard, fresh herbs

Pan Seared Alaskan Halibut | 25
  pan roasted sweet corn, grilled zucchini squash, organic spinach, cherry tomatoes, fresh basil

Lemon Cream Ravioli | 20
  meyer lemon preserve, seared broccoli florets, glazed spinach, parmesan cheese, mixed herbs

Old World Grain Bowl | 19
  quinoa medley, roasted sweet corn, grilled zucchini squash, organic spinach, cherry tomatoes, fresh basil

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.