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

SOUP & SALADS

SOUP OF THE DAY $4
fresh herbs

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

VONGERICHTEN’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

GF = GLUTEN FREE  V = VEGAN

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.