STARTERS

soup of the day 4 | 8
marinated burrata, green goddess, heirloom cherry tomatoes, organic frisee, grilled toscano sourdough 10
seasonal fruit plate, greek yogurt, fresh berries 10

SALADS

enhance: grilled chicken 5 | shrimp 7 | salmon 8
winter salad, toasted macadamia vinaigrette, shaved apple, belgium endive, frisee, golden raisins, tender greens 10
heirloom salad, green goddess, shaved seasonal vegetables, rainbow radish, heirloom baby greens, sourdough croutons 10
midwest farms squash salad, roasted delicata squash, port cranberry, puffed grains, shaved fennel, candied walnuts, house smoked sherry vinaigrette 10
marinated kale salad, fresno chilies, torn mint, blood orange vinaigrette, midnight moon cheese, crispy quinoa, chicago co-op honey 10

SANDWICHES

served with house made chips
substitute hand cut french fries 3 | sweet potato fries 3 | side salad 4
angus beef burger, italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, local brioche 15
veggie burger, chipotle aioli, sautéed wild mushrooms, lettuce, tomato, gruyere, pretzel bun 14
spanish chorizo & manchego panini, fire roasted red peppers, caramelized red onion, organic arugula, shallot & sherry escabeche 15
jambon & fromage croissant, shaved french ham, triple crème brie, whole grain mustard butter, cornichons, organic arugula 15
**ENTRÉES**

**chef’s special quiche**, gourmet herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette 16

**wild scottish salmon**, baby bok choy, organic heirloom carrots, carrot & ginger puree, honey miso glaze, pan toasted sesame seeds 19

**hudson valley day boat scallops**, pan seared cauliflower, balsamic pickled bosc pears, glazed romanesco, almond crumble, brown butter foam 21

**red top farms crispy pork belly**, michigan fuji apple mostarda, glazed tuscan kale, charred brussels sprouts, natural pork jus 18

**maple leaf farm duck breast**, roasted fuji persimmons, celery root variations, gooseberry preserve, fresh organic frisée 20

**ancient grain bowl medley**, glazed faro & quinoa, roasted heirloom carrots, grilled kale, pickled cranberries, leaning shed delicata squash 16

**SIDE DISHES**

**glazed brussels sprouts**, pistachio & chive crumble, sherry vinegar, honey 5

**yukon gold whipped potatoes**, nueske’s bacon crumble, thyme brown butter, fresh chives 5

**BEVERAGES**

metropolitan direct trade french roast **coffee** 4

iced **coffee** 4

a selection of harney & sons fine **hot tea**, served with lemon 4

classic black premium **ice tea** or **arnold palmer** 4

**ice tea** 4

house made **lemonade** and **strawberry lemonade** 4 | 5

**mineral water** 5

2% or vitamin d **milk** 4

assorted **juices** and **soft drinks** 4