STARTERS

soup of the day 4 | 8

fried calamari, spicy aioli, lemon, parsley 8 | 12

cheese & charcuterie, 26 month aged beemster gouda, bay blue point reyes, salume chicago barolo wine salame & calabrian soppressata, grilled sourdough, traditional garnishes 19

pan roasted jumbo lump crab cake, 12 | 18 bacon & chive crumble, avocado, sweet potato, remoulade

marinated burrata, green goddess 15
marinated cherry tomatoes, fresh frisee, torn basil, parmesan crumble, tuscan sourdough

SALADS

enhance: grilled chicken 5 | salmon 8

squash salad, roasted delicata squash, 10 port cranberry, puffed grains, shaved fennel, walnut, smoked sherry vinaigrette

vongerichten’s kale salad, fresh serrano 10 chilies, lemon zest, parmigiana reggiano, fresh mint, garlic, honey, dijon lemon dressing, toasted sourdough crouton
ENTREES

pan seared wild **scottish salmon**, seared broccoli florets, preserved meyer lemon, blood orange honey glaze, rainbow swiss chard, glazed barley

**icelandic wild arctic char**, pan roasted sun chokes, organic quinoa medley, glazed kale, citrus béarnaise foam 

**angus beef burger**, italian fontina cheese, bacon jam, lettuce, tomato, whole grain mustard aioli, local brioche 

**veggie burger**, chipotle aioli, sautéed wild mushrooms, lettuce, tomato, gruyere, pretzel bun

**red top farms pork tenderloin**, roasted kohlrabi squash, seared brussels sprouts, whole grain mustard jus, pan seared apples, toasted walnut crumble

**heirloom quinoa & squash bowl**, seasonal squash variations, fire roasted brussels sprouts, pan seared apples, preserved apricots, glazed swiss chard