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 kabocha squash, port cranberry, puffed grains, shaved fennel, candied walnuts, house smoked sherry vinaigrette
vongerichten's kale salad, fresh serrano chilies, lemon zest, parmigiana reggiano, fresh mint, garlic, honey, dijon lemon dressing, toasted sourdough crouton 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
italian panini, mortadella, soppressata, barolo salami, fontina & provolone cheese, whole grain mustard aioli, pickled shallots, organic arugula 14
grilled shrimp & avocado toast, marinated cherry tomatoes, charred corn, cilantro lime aioli, fresh watercress, white balsamic vinaigrette 16
ENTRÉES

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

**wild scottish salmon**, seared broccoli florets, preserved meyer lemon, blood orange honey glaze, rainbow swiss chard, glazed barley 19

**icelandic wild arctic char**, pan roasted sun chokes, organic quinoa medley, glazed kale, citrus béarnaise foam 19

**red top farms pork tenderloin**, roasted kobocha squash, seared brussels sprouts, whole grain mustard jus, pan seared apples, toasted walnut crumble 18

**creole chicken cassoulet**, olive oil confit chicken thigh, ancho chili andouille sausage, black eye peas, louisiana trinity, nueske’s bacon 17

**heirloom quinoa & squash bowl**, seasonal squash variations, fire roasted brussels sprouts, pan seared apples, preserved apricots, glazed swiss chard 16

SIDE DISHES

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

**chipotle mac & cheese**, wisconsin cheese curds, charred red onion, toasted panko breadcrumbs, 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