



## SOUP

[served with grilled bread]

### WILD MUSHROOM

White Wine, Fresh Thyme,  
Caramlized Heirloom Mushrooms [ GF ]

### CREAMY TOMATO

Basil Crème Fraîche, Herbed Olive Oil  
[Vegan] [ GF ]

### SOUP OF THE DAY

[chef's choice]

## SALAD

ADD: LARDONS, SIX MINUTE EGG,  
CONFIT CHICKEN, GRILLED SALMON

### WALDORF

Baby Greens, Tart Apples, Celery,  
Saba Macerated Raisins, Roasted Walnut Brittle,  
Traditional Dressing

### HOUSE COBB

Baby Greens, Red Onions, Bacon, Avocado,  
Six Minute Egg, Confit Tomatoes, Olives,  
Buttermilk Dressing

### CAESAR

Tender Kale, Shaved Radish, Pea Tendrils,  
Caramelized Grana Padano Croutons,  
Pecorino Cheese, Caesar Dressing\*

### BROWN RICE

Roasted Root Vegetables, Sugar Peas  
Baby Arugula, Pea Tendrils, Toasted Hazelnuts\*\*,  
Hazelnut Vinaigrette\*\* [v / GF]

### ANTIPASTO SALAD

Garbanzo Beans, Walnut Pesto, Olives, Feta Cheese,  
Confit Tomatoes, Cucumbers, Red Onion  
Chopped Italian Charcuterie

## SANDWICH

- + Tart Apple And Bacon
- + Kale And Tomato

### CHOPPED ITALIAN

Coppa, Mortadella, Salami,  
Fontina Cheese, Giardiniera  
[Cauliflower, Celery, Carrot, Bell & Serrano Pepper, Olive],  
Tomato Aioli, House-Made Bun

### CONFIT CHICKEN CAESAR SANDWICH

Tender Kale, Bacon, Roasted Chicken,  
Caramelized Onion,  
Caesar Aioli \*

### REUBEN

Corned Beef, Thousand Island Dressing,  
Sauerkraut, Swiss Cheese,  
on Toasted Rye

### SMASHED CHICKPEAS

Madras Curry, Confit Tomatoes, Spinach,  
Preserved Lemon Vinaigrette, Crispy Onion [V]

### SHAVED TURKEY

Aged White Cheddar, Tart Green Apple,  
Arugula, Saba, Preserved Lemon Aioli\*

### BUFFALO CHICKEN

Blue Cheese, Green Onion, Apple & Celery Slaw,  
Buttermilk Dressing

### GRILLED CHEESE

Caramelized Onions, Brie, Fontina, Goat,  
Mustard & Cheddar Aioli\*  
Honey Butter Toasted on a Xuyen Demi-Baguette

Menu

## COMBINATIONS

[ choose two. choose all three. ]

HALF SALAD,  
*Cup of* HALF SANDWICH,  
*Soup*