

VEGETARIAN MENU

STARTERS

Deviled Eggs, roasted sweet onion, black truffle vinaigrette 12

SOUPS & SALADS

***Roasted Yellow Tomato Soup**, micro greens, extra virgin olive oil 8/15

Iceberg Wedge, Cerignola black olives, grape tomatoes, Duchilly hazelnuts,
blue cheese dressing, Rogue River blue cheese 15

Honeycrisp Apple with Preserve Apricot Vinaigrette, Upland cress,
organic baby greens and arugula, purple onions, dried cranberries, black pepper
candied pecans, Beecher's famous reserve cheddar 13

SPECIALTIES

Spaghettini Pasta, artichoke hearts, heirloom tomatoes, shaved garlic, basil,
vegetable stock,, Reggiano Parmigiano, butter 16

Beecher's Flagship Reserve Cheddar Mac & Cheese 14

Grilled Cheese and Caramelized Onion Sandwich, grilled sourdough,
Swiss Gruyère and Beecher;s Flagship reserve cheddar, caramelized sweet onions,
roasted yellow tomato soup for dipping 14

Six Cheese Flatbread with Upland Watercress, Truffle and Lemon,
Applewood grilled flatbread, fresh ricotta, mascarpone, asiago, Gruyere, aged
provolone and double cream brie, watercress, lemon truffle vinaigrette..... 15

Basil Pesto Risotto, organic baby spinach, sweet peas, fresh basil pesto,
vegetable stock, mascarpone cheese, heirloom tomatoes, Parmigiano ReggianoMP

SIDES

***Sautéed Wild Mushrooms**, seasonal selection..... 15

Char Roasted Broccoli with preserved lemon, caper and red chili 12

***Sautéed Spinach with Garlic and Preserved Lemon**11

Asparagus Spears, brown butter, Meyer lemon hollandaise12/15

Yukon Gold Potato Cakes with Crème Fraîche, chives11

Yukon Gold Potato Purée, butter sauce, sea salt, chives 9/12

***Roasted Vegetables** 10

* Vegan