

VEGETARIAN MENU

STARTERS

Deviled Eggs, roasted sweet onion, black truffle vinaigrette 12

SOUPS & SALADS

***Roasted Yellow Tomato Soup**, micro greens, extra virgin olive oil 9/16

Iceberg Wedge, Cerignola black olives, grape tomatoes, Duchilly hazelnuts, blue cheese dressing, Rogue River blue cheese 16

Honeycrisp Apple Salad, baby greens, frisee and watercress, preserved apricot vinaigrette, sweet onion, dried cranberries, Coombe Castle blue Stilton, candied black pepper pecans. 15

SPECIALTIES

Spaghetini 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

Butternut Squash Risotto, wild mushrooms, mesquite grilled corn, caramelized onions, Swiss Gruyère, fresh lemon ricotta, honey roasted butternut squashMP

SIDES

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

Char Roasted Broccoli with preserved lemon, caper and red chili 13

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

Asparagus Spears, brown butter, Meyer lemon hollandaise12/15

Yukon Gold Potato Cakes with Crème Fraîche, chives 12

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

***Roasted Vegetables** 10

***Roasted Tri-Colored Carrots**, butternut squash hummus, spiced chick peas, mint 14

* Vegan

A 3% surcharge will be added to each guest check. This is not a gratuity for services rendered by employees.