

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

Burrata with Heirloom Tomato, Persian cucumbers, avocado, mesquite grilled
sweet onions, pickled corn, aged balsamic vinegar, Murray River sea salt..... 16

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

Margherita Flatbread,
Applewood grilled flatbread, basil oil, San Marzano cherry tomato sauce,
buffala mozzarella, basil leaves, Reggiano Parmigiano 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

Mesquite Roasted Corn, honey chipotle butter, cilantro..... 10

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

A 2% surcharge will be added to each guest check for mandated increased cost of wages from Initiative 1433. This is not a gratuity for services rendered by employees.