

# 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

**Heirloom Tomato and Sweet Onion**, caramelized onion puree, mesquite grilled  
sweet onions, Stilton blue cheese, steakhouse Catalina dressing, chives. .... 16

## SPECIALTIES

**Spaghettoni 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 Reggiano .....MP

## 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 hollandaise ..... 12/15

**Yukon Gold Potato Cakes** with Crème Fraîche, chives ..... 11

**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.