

# 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

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

**Beecher's Flagship Reserve Cheddar Mac & Cheese** ..... 14

**Butternut Squash Risotto**, wild mushrooms, mesquite grilled corn, caramelized  
onions, Swiss Gruyère, fresh lemon ricotta, honey roasted butternut squash .....MP

## 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 hollandaise .....12/15

**Yukon Gold Potato Cakes** with Crème Fraîche, chives ..... 12

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

**\*Roasted Vegetables** ..... 10

**\*Mesquite Grilled Corn**, chipotle, honey, lime, Parma butter, cilantro ..... 12

\* Vegan