

# 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

## SPECIALTIES

**Spaghettini Pasta**, artichoke hearts, capers, seasonal wild mushrooms, shaved garlic,  
basil, vegetable stock, lemon butter, Reggiano Parmigiano ..... 16

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

**Roasted Butternut Squash Risotto**, King trumpet mushrooms, mesquite grilled  
corn, brown butter sage, caramelized onions, Swiss Gruyère, lemon ricotta,  
honey roasted butternut squash.....MP

## SIDES

**\*Sautéed Wild Mushrooms**, seasonal selection ..... 16

**Char Roasted Broccoli** with preserved lemon, caper and red chili ..... 14

**\*Sautéed Spinach with Garlic and Preserved Lemon** ..... 12

**Asparagus Spears**, brown butter, Meyer lemon hollandaise ..... 13/16

**Yukon Gold Potato Cakes**, crème fraîche, chives ..... 12

**Yukon Gold Potato Purée**, butter sauce, sea salt, chives ..... 10/14

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

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

\* Vegan