

VEGETARIAN MENU

STARTERS

Deviled Eggs, roasted sweet onion, black truffle vinaigrette 12

SOUPS & SALADS

***Roasted Yellow Tomato Soup**, micro greens, extra virgin olive oil 10/16

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

Heirloom Tomato & Mozzarella, fresh mozzarella, creamy white balsamic dressing, avocado puree, basil oil. 15

SPECIALTIES

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

Beecher's Flagship Reserve Cheddar Mac & Cheese 14

Basil Pesto Risotto, fresh basil pesto, sweet peas, baby organic spinach, mascarpone cheese, red chili flakes, heirloom tomatoes, Reggiano parmigiano, chivesMP

SIDES

Mesquite Grilled Corn, chipotle honey butter, lime, cotija, cilantro 12

Blistered Shishito Peppers, sesame oil, togarashi salt, lime, citrus green sauce 12

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

* Vegan