

# 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, chives.....MP

## 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**