

🌀 Soups and Salads 🌀

Soup du Jour Served with house bread

Marinated Watermelon Salad Spring greens, smoked goat cheese, pistachio, charred shallot, tarragon vinaigrette

Grilled Chicken Salad Spring greens, gorgonzola, apple slaw, walnut dust, cranberry vinaigrette

Garden Vegetable Salad Spring greens, heirloom carrot, Vertical Harvest tomatoes, avocado, pumpernickel rye croutons, creamy dill dressing

🌀 Burgers 🌀

Served with greens, tomato, onion, pickle, and choice of side

Buffalo Burger Caramelized onion, mushroom, gorgonzola

Half Pound Lockhart Beef Burger Bacon, cheddar, aioli

🌀 Classic 🌀

Seared Trout Parmesan polenta, wild mushroom tomato ragout

🌀 Sandwiches 🌀

Served with choice of side

Chicken Ciabatta Grilled chicken breast, mozzarella, spinach, heirloom tomato, basil pesto

Ham and Turkey Croissant Swiss, greens, Fresno aioli

Chicken Salad Croissant Chicken salad of breast and thigh, red grapes, crushed walnuts, greens, aioli

Grilled Veggie Wrap Summer squash, roasted pepper, spinach, basil, goat cheese, Meyer lemon aioli

🌀 Sides 🌀

Hand-cut pommes frites

Veggie pasta salad

Kale slaw

Split Plate Charge 7

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server. All menu items prepared using local and sustainable products as available. 🌱