vegetarian menu

appetizers and entrées

pan-seared tofu scallops* (gf)(df)(v+)

celery root purée, pickled granny smith apples, chives 19

truffle risotto (df) (v+)

mascarpone, crispy onions, chives 19

quinoa salad (gf) (v)

honeycrisp apples, dried currants & cranberries, candied pecans 21

beluga lentils (gf) (df) (v)

beluga lentils, sautéed vegetables, shaved fennel salad 17

golden beet salad (gf) (df) (v+)

greek yogurt, blood orange, pistachio granola, white wine balsamic 17

pumpkin soup (gf) (v)

maple-glazed butternut squash, granny smith apples, toasted pepitas, vadouvon crème fraîche 17 available for dinner only

sides

baked macaroni & cheese (v)

smoked gouda sauce, chives 15

wild mushrooms (gf) (v)

shallot-white wine glaze 15

potato purée (gf) (v)

crème fraîche, chives 15

brussels sprouts (gf) (df) (v)

pickled fresno, cilantro 15

roasted asparagus (gf) (v)

truffle butter, truffle aioli, parmesan 15 available for dinner only

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

vegan menu

appetizers and entrées

pan-seared tofu scallops (gf)(df)(v+)

celery root purée, pickled granny smith apples, chives 19

truffle risotto (df) (v+)

tofu purée, crispy onions, chives 19

quinoa salad (gf) (df) (v+)

honeycrisp apples, dried currants & cranberries, candied pecans 21

beluga lentils (gf) (df) (v+)

beluga lentils, vadouvan carrots, sautéed spinach 17

golden beet salad (gf) (df) (v+)

blood orange, pistachio granola, white wine balsamic vinaigrette 17

sides

wild mushrooms (gf)(df)(v+)

shallot-white wine glaze 15

brussels sprouts (gf) (df) (v+)

pickled fresno, cilantro 15

roasted asparagus (gf)(v) 15

available for dinner only