vegetarian menu

appetizers and entrées

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

celery root purée, pickled granny smith apple, chives 19

tofu fried rice (v)

cabbage, carrot, ginger, sesame seeds, green onion, spiced cashews, peanut 20

harvest quinoa salad (v)

kale, butternut squash, fuji apple, cranberry, citrus apple vinaigrette, spiced nuts 21

golden beet salad (gf) (v)

white balsamic vinaigrette, greek yogurt, pistachio granola, blood orange, frisée herb salad 23

truffle risotto (df) (v)

truffle, tofu purée, crispy fried onions, fried parsley 19

pumpkin soup (v)

butternut squash, granny smith apple, maple, toasted pepitas, vadouvan crème fraîche 17

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 chilis, cilantro 15 available for dinner only

roasted broccolini (gf) (v)

roasted garlic butter, chimichurri, pickled red onion 15

vegan menu

appetizers and entrées

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

celery root puree, pickled granny smith apple, chives 19

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

white balsamic vinaigrette, pistachio granola, blood orange, frisée herb salad 23

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

kale, butternut squash, fuji apple, cranberry, citrus apple vinaigrette, spiced nuts 21

truffle risotto (df) (v+)

truffle, tofu purée, fried parsley 19

sides

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

shallot-white wine glaze 15

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

pickled fresno chilis, cilantro 15 available for dinner only

roasted broccolini (gf) (df) (v+)

chimichurri, pickled red onion 15