



VEGETABLE MENU

APPETIZERS

CORN 7

GRILLED FLAT BREAD

ROASTED CORN & POBLANO. SHAVED MANCHEGO.
RIOJA EMULSION

CHICKPEA 6

FALAFEL

HERB SALAD

CREAMY CUCUMBER

BRUSCHETTA 7

TASTING

CLASSIC TOMATO-BASIL

SUMMER GIARDINERA

ARTICHOKE-HEART OF PALM- PINE NUT

AVOCADO 8

SUMMER ROLL

CUCUMBER. RED ONION. CAPER. EGG.
GREEN. CHAMPAGNE VINAIGRETTE.

CHERRY 7

SLAW

BLUE CHEESE

BARBEQUE BAKED BEANS. DOUGH DAD.

SOUP & SALADS

CHEF SOUP 6

SEASONAL SELECTION

TOMATO 7

GAZPACHO

AVOCADO & ALMOND

OAK 6

SIGNATURE

RED & GREEN LEAF LETTUCES. BLUE CHEESE VINAIGRETTE.
CURRANT. CANDIED RED ONION. SPICED PECAN. ORANGE SEGMENT.

BIBB 7

GREEN GODDESS DRESSING

CHERRY TOMATO. HARICOT VERT. CHIVE.

HAND TORN CROUTON

ENTRÉES

PASTA 15 CROXETTI

FIG. ARUGULA. CHICK PEA.
GOAT CHEESE. PINE NUT.
SABA REDUCTION

LENTIL 14 PATTY

SMASHED POTATO. WILTED SPINACH.
MUSTARD BUERRE BLANC

EGG 12 FRITTATA

ZUCCHINI & MANCHEGO
PETITE GREENS. TOMATO-FENNEL-ALMOND. RED WINE VINAIGRETTE.

MUSHROOM 14 RISOTTO

PICKELED CHANTERELLE. WILTED SPINACH.
TRUFFLE OIL

PEPPER 14 STUFFED

ORZO PASTA. SPINACH. TOMATO. ARTICHOKE.
MELTED CHEDDAR
CAPONATA

