

Brunch Plates

Served with choice of 2 sides

Smoked Salmon Benedict | 15

poached egg, toasted english muffin, smoked salmon, dill hollandaise

Denver Omelet  | 14

cheddar, bell peppers, onion,

Breakfast Burrito  | 14

vegan egg scramble, spinach tortilla, seasoned black bean, tomato, potato, cilantro, vegan sour cream, salsa, avocado

Vegan Mixed Berry Yogurt Bowl   | 10

coconut milk yogurt, granola, strawberries, raspberries, blueberries

Two Eggs Your Way  | 10

Pancakes, French Toast or Belgian Waffle   | 12

A' la Carte

Avocado Toast of the Week | 10

rye, smashed avocado, hard-boiled egg, bacon bits, green onion

Oatmeal  | Cup 4, Bowl 6

old fashioned rolled oats, served with brown sugar and raisins

Warmed Cinnamon Roll  | 6

bourbon icing, pecans

Sides

Bacon, Sausage, or Ham | 3

Cup of Soup Du Jour | 3

1 Egg | 3

Garden Salad | 3

Toast | 3

Fresh Fruit Cup | 3

Hashbrowns | 3

Cottage Cheese | 3

 Vegetarian

 Spicy

 Vegan

 Wheat-Free

 No Added Salt

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.

Breakfast Plates

Served with choice of 2 sides

Two Eggs Your Way   | 10

Build Your Own Omelet   | 14

sausage, ham, bacon, onion, zucchini, cheddar, swiss, pesto, mushrooms

Buttermilk Pancakes   | 12

two pancakes with butter and maple syrup

French Toast   | 12

texas toast, powdered sugar

Vegan Mixed Berry Yogurt Bowl   | 10

coconut milk yogurt, granola, strawberries, raspberries, blueberries

Sides

Bacon, Sausage, or Ham | 3

Hashbrowns | 3

1 Egg | 3

Fresh Fruit Cup | 3

Toast | 3

Cottage Cheese | 3

A' la Carte

Oatmeal  | **Cup 4, Bowl 6**

old fashioned rolled oats, served with brown sugar and raisins

 Vegetarian

 Spicy

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Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Roast Beef Strip Loin  | 10

roasted beef loin strip, red wine beef au jus, horseradish cream

Smothered Pork Chops w/ Peppers & Onions | 10

pan-seared bone-in pork chop, red wine caramelized onions and peppers

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Spanish Rice  | 3

Roasted Corn   | 3

Buttermilk Mashed Potatoes   | 3

Steamed Cauliflower    | 3

Roasted Celeriac   | 3

Onion Sauce Ditalini  | 3

Desserts

Apple Cobbler  | 3

Ice Cream | 2

Two House-Baked Cookies | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Lamb Pot Roast | 10

braised leg of lamb, mirepoix, red potatoes, gravy

Honey Mustard Glazed Salmon  | 11

grilled salmon fillet, dijon mustard, thyme, honey

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Couscous | 3

Baked Potato   | 3

Roasted Celeriac   | 3

Sautéed Spinach & Leeks   | 3

Buttered Carrots   | 3

Onion Sauce Ditalini  | 3

Desserts

German Chocolate Cake  | 3 **Ice Cream | 2** **Two House-Baked Cookies | 2**

Fresh Fruit Cup | 4 **Fresh Fruit | 1**

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Braised Corned Beef | 18

stout braised corned beef brisket, whiskey-peppercorn demi-glace, crispy leeks, potato-parsnip puree, honey-glazed tri-color heirloom carrots

Penne w/Grilled Shrimp | 12

penne pasta, marinara sauce, grilled shrimp, roasted red peppers, arugula, parmesan cheese

Kahlua Pork  | 9

slow cooked pork shoulder, smokey guava bbq sauce

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Mashed Potatoes & Gravy | 3

Steamed Brussels Sprouts    | 3

Basmati Rice   | 3

Sauteed Mustard Greens   | 3

Roasted Celeriac   | 3

Onion Sauce Ditalini  | 3

Desserts

Pumpkin Pie  | 3

Ice Cream | 2

Two House-Baked Cookies | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

 Vegetarian

 Spicy

 Vegan

 Wheat-Free

 No Added Salt

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Teriyaki Chicken | 9

teriyaki marinated boneless chicken thigh

Chili Roasted Pork Tenderloin  | 9

chili seasoned, seared pork tenderloin, red pepper aioli

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Calrose Rice   | 3

Baked Potato   | 3

Roasted Celeriac   | 3

Buttered Broccoli   | 3

Steamed Baby Bok Choy    | 3

Onion Sauce Ditalini  | 3

Desserts

Tiramisu  | 3

Ice Cream | 2

Two House-Baked Cookies | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

Soups & Greens

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Curry Chicken  | 11

curry seasoned bone-in leg & thigh chicken, jasmine rice

Lemon Baked Steelhead  | 10

steelhead fillet, lemon butter sauce

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Mashed Potatoes & Gravy | 3

Roasted Cauliflower   | 3

Toasted Jasmine Rice  | 3

Steamed Broccoli    | 3

Roasted Celeriac   | 3

Onion Sauce Ditalini  | 3

Desserts

Apple Crisp  | 3

Ice Cream | 2

Two House-Baked Cookies | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Beef Stroganoff | 11

flank steak, cremini mushrooms, white wine mushroom gravy, egg noodles

Apple Cider Baked Chicken  | 9

boneless frenched chicken breast, apple cider reduction

Catch of the Day   | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken   | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop   | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto   | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl   | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Cashew Brown Rice   | 3

Buttered Egg Noodles  | 3

Roasted Celeriac   | 3

Roasted Root Vegetables   | 3

English Green Peas   | 3

Onion Sauce Ditalini  | 3

Desserts

Crepe Brulee Cheesecake  | 3

Ice Cream | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

Two House-Baked Cookies | 2

**Soups
& Greens**

Caesar, Garden, or Spinach Walnut & Apple Salad | Sm 4, Lg 8

Add-Ons: Grilled Chicken 2; Baked Chickpeas or Black Beans 1

Soup Du Jour | 3

Entrées

Roasted Turkey Breast | 9

house seasoned roasted turkey breast, turkey gravy

Coconut Crusted Pork Tenderloin | 10

roasted coconut breaded pork tenderloin

Catch of the Day (G) (S) | 10

seared, tartar sauce & lemon

Dijon & Herb De Provence Roasted Chicken (G) (S) | 10

low sodium brined chicken leg & thigh, dijon, garlic, thyme, rosemary, lavender

Grilled Pork Chop (G) (S) | 9

bone-in pork chop, garlic oil drizzle, red vein sorrel

Sweet Pea Risotto (V) (G) | 12

sweet pea, pecorino Romano, white wine, vegetable stock, butter, crispy leeks, toasted Marcona almonds

Red Lentil Dahl (V) (G) | 12

red lentils, garlic, ginger, turmeric, lime juice, tadka (avocado oil, mustard seed, cumin seed), basmati rice, mint, cilantro

Sides

Saffron Rice (V) (G) | 3

Cranberry Sage Stuffing | 3

Roasted Celeriac (G) (V) | 3

Buttered Carrots (G) (V) | 3

Steamed Green Beans (V) (G) (S) | 3

Onion Sauce Ditalini (V) | 3

Desserts

Spice Cake (V) | 3

Ice Cream | 2

Two House-Baked Cookies | 2

Fresh Fruit Cup | 4

Fresh Fruit | 1

(V) Vegetarian

(S) Spicy

(V) Vegan

(G) Wheat-Free

(S) No Added Salt

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Weekly Soups

Sunday	Minestrone (V) Mulligatawny (G)
Monday	Mulligatawny (G) Hungarian Mushroom (V)(G)
Tuesday	Hungarian Mushroom (V)(G) Beef Roasted Barley
Wednesday	Beef Roasted Barley Creamy White Bean w/Kale (V)(G)
Thursday	Creamy White Bean w/Kale (V)(G) Turkey & White Bean
Friday	Turkey & White Bean Creamy Cauliflower & Sweet Potato Chowder (V)(G)
Saturday	Creamy Cauliflower & Sweet Potato Chowder (V)(G) French Onion (G)

🌿 Vegetarian 🌶️ Spicy (V) Vegan (G) Wheat-Free 🧂 No Added Salt

All soups made with a wheat-free roux.



Wine & Beer

White Wines

Acrobat Pinot Gris, California | 8/30 Sweet, peach, tropical fruit

Clos du Bois Chardonnay, California | 5/20 Pear, lemon, oak

A to Z Chardonnay, Oregon | 7/28 Apple, floral, minerality

Anterra Pinot Grigio, Italy | 5/20 Fruity, floral, dry

The Crossings Sauvignon Blanc, New Zealand | 7/28
Passionfruit, melon, grapefruit

Red Wines

Canoe Ridge Cabernet H3, California | 7/28 Cherry, blueberry, vanilla

Cline Zinfandel, California | 6/24 Strawberry, spice, vanilla

Robert Mondavi Private Select Pinot Noir, California | 7/28
Cherry, vanilla, plum

Craft Beer

Ninkasi 'Total Domination' IPA, Oregon | 6

Pelican Pilsner, Oregon | 6

Cascade Lakes Salted Caramel Porter, Oregon | 6

Coors Light | 4

Bero Non-Alcoholic Pilsner, Pennsylvania | 5

Bero Non-Alcoholic Hazy IPA, Pennsylvania | 5

