

FALL MENU

SNACKS & SHAREABLES

Handpicked Herbed Chips VE GF	7
Fresh-cut garden herbs, rosemary and thyme	
Smoked Cheddar Pickle Dip Board V GF	14
Heirloom carrots, baby sweet peppers, cucumbers	
Rustic Oven Bread Board V VE	16
Warmed sea salt focaccia, smoky white bean dip, dipping spice olive oil	
Cured and Pickled	22
Prosciutto di parma, marinated olives, quick pickled cauliflower, mustard caviar, pinsa bread	
Slow Braised Barbacoa Nachos GF	24
Queso, pico, oaxaca cheese, asadero cheese, jalapeño aioli, tortilla chips	
Smoky Roasted Red Pepper Whipped Ricotta V	18
Crunchy granola (contains nuts), cured lemon, herbed pinsa toast, micro arugula	
Roasted Beet Hummus V	16
Toasted pepitas, lemon zest, herbed pinsa bread, cucumber	
Hop and Knot V	18
Warm Bavarian style pretzels, amber ale beer cheese, spicy brown mustard	

SOUPS, GREENS & GRAINS

Italian Wedding Soup	10
Herbs, olive oil	
Butternut Squash Soup V GF	10
Crème fraîche, pepitas	
Pomegranate Poached Pear and Gorgonzola Salad V GF	17
Mixed greens, creamy gorgonzola, poached pears, shaved radish, crushed walnuts, champagne vinaigrette	
Seasonal Roasted Butternut Squash Salad V GF	17
Fall spring mix, roasted butternut squash, candied pecans, shaved parmesan, maple dijon vinaigrette	
Beet and Citrus Salad V GF	19
Baby arugula, herb goat cheese spread, beet purée, orange segment, sunflower seeds, white balsamic vinaigrette	
Thai Style Red Quinoa Bowl with Crispy Tofu V	20
Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass	

HANDHELDS

Ultimate Turkey Sandwich	19
Wheatberry bread, sliced smoked turkey, smoked gouda, crisp bacon, Roma tomato, sliced red onion, avocado, baby sprouts, mayo, with chips	
Herb Chicken and Pesto Artisan Flatbread	18
Grilled herbed chicken breast, basil pesto, fresh mozzarella, arugula, quick pickled red onion, balsamic reduction	
Garden Harvest Quesadilla V	18
Fire roasted corn and pepper medley, local sautéed mushrooms, oaxaca cheese, asadero cheese	
The Greenbird	18
Classic tarragon and dijon chicken salad, croissant, marinated fennel, crisp apple slices, with chips	
Hot Ham and Smoked Cheddar Sammie	22
Shaved ham, melted smoked cheddar, maple roasted apples, baby arugula, apple cider dijon aioli, with chips	
Rib and Melt Grilled Cheese on Sourdough	24
Slow braised short rib, caramelized balsamic onion, smoked gouda, asadero cheese, oaxaca cheese, with chips	

MAINS

(Only after 4 p.m.)

Oven Roasted Akura Salmon GF	32
Sesame ginger red quinoa, carrot, edamame, red pepper, arugula and radish salad	
Slow Braised Short Rib GF	35
Roasted garlic mashed potato, oven roasted baby carrots, rib jus, herb oil	
Herb Roasted Half Chicken GF	28
Roasted garlic mashed potato, oven roasted baby carrots, chicken jus	



V VegetarianVE VeganGF Gluten-free