

Infused Ice Water

to start:

Warm Breadsticks (Vegan)

soup:

Creamy Heirloom Tomato (GF, Vegan)

balsamic, fried shallot

from the garden:

Green Apple Kale Salad (GF, Vegan)

kale, green apple, sunflower kernels, sour apple vinaigrette

the main event:

Braised Beef Farrotto (GF)

creamy farro, parmesan, charred carrots, fried onion, honey bordelaise

for the plant eaters:

Jackfruit Farrotto (GF, Vegan)

creamy farro, nutritional yeast, charred carrots, fried onion, honey bordelaise

a sweet finish:

Grapefruit Panna Cotta (GF)

Infused Ice Water

to start:

Charcuterie and Cheese

local and imported cured meats and cheeses, veggie pickles, preserved fruit, nuts

soup:

Winter Squash Bisque (GF, Vegan)

pumpkin, white wine, mirepoix, toasted pepitas, chili powder

from the garden:

Ancient Grains Salad (GF, Vegan)

fennel, arugula, bulgur, quinoa, olives, Turkish apricot, olive vinaigrette

the main event:

Chicken Goulash

chicken, egg noodles, smoked paprika, braised cabbage

for the plant eaters:

Tempeh Goulash (Vegan)

tempeh, vegan "egg" noodles, smoked paprika, braised cabbage

a sweet finish:

Apple Strudel

Infused Ice Water

to start:

Chips and House Salsa Fresca (GF, Vegan)

tomato, jalapeno, onion, garlic, lime, cilantro

soup:

Tortilla Soup (GF, Vegan)

corn, black beans, cheddar cheese, lime

from the garden:

Fiesta Salad (GF, Vegan)

romaine, black beans, cilantro, red onion, tortilla strips, fiesta dressing

the main event:

Juevos Rancheros (GF)

crispy tostada, fried egg, pork shoulder, cheddar, cotija, black beans, ancho chili salsa

for the plant eaters:

Tofu Rancheros (GF, Vegan)

crispy tostada, fried tofu, grilled veggies, black beans, ancho chili salsa

a sweet finish:

Churro Bites

Infused Ice Water

to start:

Veggie Crudite

pesto, romesco, blanched and chilled veggies

soup:

Curry Carrot Soup

sherry plumped golden raisins, toasted almond

from the garden:

Salt Roasted Beet Salad (GF, Vegan)

cinnamon, candied cashews, cashew yogurt, arugula, balsamic, citrus

the main event:

Chicken Roulade

thigh and breast meat rolled with herbs and pancetta and fried in crispy breadcrumbs, seared brussels sprouts, brown butter citrus beurre blanc

for the plant eaters:

Plant Chik'n (Vegan)

fried chik'n pieces, seared brussels sprouts, brown butter citrus cashew sauce

a sweet finish:

Warm Banana Bread

Infused Ice Water

to start:

Warm Spanish Olives (GF, Vegan)

citrus, herbs

soup:

Brown Rice and Bacon (GF)

pork broth, oregano, parmesan

from the garden:

Power Green Salad (GF, Vegan)

arugula, kale, spinach, blueberry, hemp seed, lemon vinaigrette

the main event:

Pan Seared Salmon with Preserved Tomato (GF)

confit heirloom tomatoes, buttery blanched swiss chard, quinoa, warm coriander vinaigrette

for the plant eaters:

Pan Seared Tofu with Preserved Tomato (GF, Vegan)

confit heirloom tomatoes, blanched swiss chard, quinoa, warm coriander vinaigrette

a sweet finish:

Rice Crispy Treats

Infused Ice Water

to start:

Avocado Tartines

crostini, ricotta, avocado, fried chili

soup:

Creamy Heirloom Tomato (GF, Vegan)

balsamic, fried shallot

from the garden:

Strawberry Spinach Salad (GF)

strawberry, spinach, fried garlic, ricotta, sunflower kernels

the main event:

Chicken and Dumplings

parmesan potato dumplings, roast chicken, mirepoix veggies, sage veloute

for the plant eaters:

Seared Tofu and Dumplings (GF, Vegan)

potato dumplings, seared tofu, mirepoix veggies, vegan sage veloute

a sweet finish:

Butterscotch Pudding

Infused Ice Water

to start:

Tuna Tartare

ahi tuna, plum vinaigrette, scallion, sesame, crispy wonton

Vegetable Spring Rolls (Vegan)

tamari ginger dipping sauce

from the garden:

Ginger Carrot Salad (GF, Vegan)

mizuna, sesame, carrot, furikake

the main event:

Ramen Noodles

pork broth, alkaline noodles, boiled egg, pork char siu, fire grilled veggies

for the plant eaters:

Ramen Noodles (Vegan)

mushroom broth, alkaline noodles, seared king oyster mushroom, fire grilled veggies

a sweet finish:

Poky

Infused Ice Water

to start:

Chips and House Made Salsa Fresca (GF, Vegan)

tomato, jalapeno, red onion, garlic, cilantro, lime

from the garden:

Fiesta Salad (GF)

romaine, black beans, corn, red onion, tomato, cotija, tortilla strips, fiesta dressing

Para Pozole (GF)

lime, Mexican oregano, cabbage, salsa aceite, radish, avocado, cilantro, chicharone, tostada

the main event:

Pork Pozole Verde (GF)

hominy, tomatillo, poblano, pork shoulder

for the plant eaters:

Jackfruit Pozole Verde (GF, Vegan)

hominy, tomatillo, poblano, jackfruit

a sweet finish:

Flan

Infused Ice Water

to start:

Crusty Sourdough Bread (Vegan)

soup:

Mushroom Bisque (GF, Vegan)

balsamic, crispy shallots

from the garden:

Strawberry Spinach Salad (GF)

strawberry, spinach, fried garlic, ricotta, sunflower kernels

the main event:

Beef Bourguignon (GF)

local grass-fed beef, mirepoix, fingerling potatoes

for the plant eaters:

Mushroom Bourguignon (GF, Vegan)

maitake mushrooms, mirepoix, fingerling potatoes

a sweet finish:

Chocolate Cupcakes

Infused Ice Water

to start:

Macaroni Salad

Soup:

Coconut Mushroom Soup (GF, Vegan)

jasmine rice, mushrooms, coconut, tamari, chili oil

from the garden:

Pineapple Salad (GF, Vegan)

pineapple, arugula, red onion, peas, charred scallion vinaigrette

the main event:

Kalua Pork (GF)

coconut rice, fried plantain tostones, sesame coconut creamed spinach

for the plant eaters:

Teriyaki Tofu (GF, Vegan)

coconut rice, fried plantain tostones, sesame coconut creamed spinach

a sweet finish:

Toasted Coconut Pineapple Parfaits

Infused Ice Water

to start:

Fried Okra (GF, Vegan)

curry remoulade

soup:

Cornbread Buttermilk Soup (GF)

cornbread croutons, bacon, caramelized onions

from the garden:

Braised Collard Greens (GF, Vegan)

fried garlic, nutritional yeast

the main event:

Shrimp and Grits (GF)

seared shrimps, creamy polenta, crispy ham, scallions, red eye gravy

for the plant eaters:

Roasted Cauliflower and Grits (GF, Vegan)

charred cauliflower, creamy polenta, dried carrot, scallions, red eye gravy

a sweet finish:

Warm Banana Bread

Infused Ice Water

to start:

Chips and Salsa Fresca (GF, Vegan)

tomato, jalapeno, cilantro, lime, garlic, onion

soup:

Tortilla Soup (GF, Vegan)

tomato, corn, black beans, lime, cotija

from the garden:

Verduras Escabeche (GF, Vegan)

carrot, red onion, jalapeno, cabbage, lime, cilantro, garlic

the main event:

Chicken Tinga Sopes (GF)

fried masa, braised chicken, cotija, refried beans, Mexican rice, grilled squash, cotija

for the plant eaters:

Mushroom Barbacoa Sopes (GF, Vegan)

fried masa, roasted mushrooms, refried beans, Mexican rice, grilled squash, cotija

a sweet finish:

Flan (GF)

Infused Ice Water

to start:

Pita with Hummus and Chermoula (Vegan)

chickpea, garlic, citrus, herbs, pita

soup:

Pistachio Soup (GF, Vegan)

pomegranate arils, chopped herbs, toasted pistachios

from the garden:

Dolmeh Barge Mo (GF, Vegan)

grape leaves, quinoa, bulgur, rice, garlic, pine nuts

the main event:

Tahchin with Lamb and Spinach (GF)

jasmine rice, yogurt, saffron, dried fruit, chicken, spinach, pistachios

for the plant eaters:

Tahchin with Eggplant and Spinach (GF, Vegan)

jasmine rice, oat milk, saffron, dried fruit, eggplant, spinach, pistachios

a sweet finish:

Orange Pistachio Rice Pudding (GF, Vegan)

Infused Ice Water

to start:

Garlic Naan (Vegan)

flatbread, garlic, olive oil

soup:

Mulligatawny (GF, Vegan)

lentils, red bell peppers, apple, cashew

from the garden:

Kachumber Salad (GF, Vegan)

tomato, cucumber, red onion, lemon, bell peppers

the main event:

Chicken Tika Masala (GF)

turmeric rice, cucumber cashew raita, peas

for the plant eaters:

Chana Masala (GF)

turmeric rice, cucumber cashew raita, peas

a sweet finish:

Mango Rice Pudding (GF, Vegan)

Infused Ice Water

to start:

Garden Potato Salad (GF, Vegan)

mustard, red potatoes, celery, onion, fresh herbs

soup:

Minestrone (GF, Vegan)

ditalini, tomato, white bean

from the garden:

Mediterranean Green Salad (GF, Vegan)

mixed greens, feta, red onion, cucumber, tomato, smoked tomato vinaigrette

the main event:

Pesto Farfalle with Italian Sausage (GF available)

arugula almond pesto, pork sausage, ricotta cheese

for the plant eaters:

Pesto Farfalle with Vegan Italian Sausage (GF available)

arugula almond pesto, vegan sausage, vegan ricotta cheese

a sweet finish:

Cannoli

Infused Ice Water

to start:

Warm Spanish Olives (Vegan, GF)

citrus, herbs olive oil

soup:

Winter Gazpacho (GF, Vegan available)

sundried tomato, dates, cucumber, bell pepper, celery

from the garden:

Power Green Salad (GF, Vegan)

arugula, kale, spinach, blueberry, hemp seed, lemon vinaigrette

the main event:

Paella (GF)

bomba rice, chicken, spanish chorizo, saffron, bell peppers, peas

for the plant eaters:

Paella (Vegan, GF available)

bomba rice, artichoke hearts, sundried tomato, saffron bell peppers, peas

a sweet finish:

Rice Krispie Treats

Infused Ice Water

to start:

Cheese and Charcuterie

cured meats, cheeses, pickled veggies, preserved fruits, nuts

soup:

Minestrone (GF, Vegan)

ditalini, tomato, white bean

from the garden:

Strawberry Spinach Salad (GF, Vegan)

fried shiitake, strawberry, sunflower kernels, strawberry vinaigrette

the main event:

Pork Loin with Mushroom Risotto (GF)

arborio, crimini, parm, white wine, crispy shallots

for the plant eaters:

Roast Cauliflower with Mushroom Risotto (GF, Vegan)

arborio, crimini, white wine, crispy shallots

a sweet finish:

Coconut Macaroons

Infused Ice Water

to start:

Cornbread

soup:

Baked Potato Soup

bacon, cheddar, fried onions

from the garden:

Mother's Easy Iceberg Salad

iceberg, gorgonzola crumbles, bacon, sundried tomato, brown butter breadcrumbs, creamy gorgonzola dressing

the main event:

Rocky Mountain Smoked Brisket (GF)

white sauce, red sauce, green sauce, fried onion, tortillas

for the plant eaters:

Rocky Mountain Smoked King Oyster Mushrooms (GF, Vegan)

white sauce, red sauce, green sauce, fried onion, tortillas

a sweet finish:

Chocolate Chip Cookies

Breakfast Menu:

Coffee and Tea

cream, sugar

Orange Juice

Hot Items (2 per day - GF available on request):

Breakfast Burrito

chicken tinga, black beans, eggs, cheddar cheese, breakfast potatoes, salsa verde

Vegan Breakfast Wrap (Vegan)

turmeric tofu scramble, black beans, kimchi, kale, breakfast potatoes, salsa verde

Breakfast Sandwich

sausage, egg, cheese, english muffin

Vegan Breakfast Sandwich (Vegan)

turmeric tofu scramble, kimchi, kale, plant based cheese

Breakfast Croissant

ham, egg, cheese

Monte Cristo

French toast, ham, jack cheese, maple syrup cup

Cold Items (2 per day):

Fruit Cup (GF, Vegan)

honeydew, cantaloupe, pineapple, grapes

Acai Bowl (GF, Vegetarian)

frozen acai and berries, cashews, strawberry, nutella

Fruit and Yogurt Parfait

greek yogurt, blackberry, granola

Chocolate Chia Pudding (GF, Vegan)

cocoa, chia seed, blueberry, banana

Fresh Local Pastries

donuts, muffins, pastries