

VEGETARIAN

CRUDITÉS

Fresh Vegetables with Homemade Ranch 17

FENNEL & CELERY SALAD

Pine Nuts, Parmesan & Lemon Vinaigrette 22

CHOPPED VEGETABLE SALAD

Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Lemon Oregano Dressing 22

GLAZED HEIRLOOM CARROTS

Spiced Yogurt, Toasted Pistachio & Mint 20

ROASTED CAULIFLOWER

Charred Wild Mushrooms, Romesco Sauce, Micro Greens, Lemon & Olive Oil 26

WILD MUSHROOM & KALE RAVIOLI

Mascarpone & Parmigiano-Reggiano with Shaved Black Truffle 46

VEGGIE BURGER

Black Bean, Quinoa, Roasted Beets, Avocado, Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries 22

Please ask your server about vegan options

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