VEGETARIAN

-Nibbles-

Truffled Deviled Eggs Topped w/ Parmesan Crisps	12.50
Brussels Sprouts Roasted Garlic Aioli	9.75
Pommes Frites Garlic Mayo & Spiced Ketchup	8.95
Cheese Spaetzle Carmelized Onions, Egg Dumplings, Béchamel, Edam Cheese	11.50
Petite Cheese Board* Housemade Ricotta, Brie, Goat, Manc	19.95 hego
Housemade Ricotta Rosemary Sea Salt, EVOO, Baguette	12.50
Pantry Mushrooms Shiitake, Portobello, Shallots, Fried Eg Baguette Sides	12.95 Ig,
Red Cabbage**	7.95
Sauerkraut**	7.95
Sautéed Spinach**	6.75
Iron Skillet Potatoes**	6.75
Pommes Frites Brussels Sprouts**	6.75 9.50
Roasted Tomatoes w/ Spinach**	9.50 7.00
Charred Asparagus**	8.50
House-Pickled Vegetables**	6.75
Organic Quinoa**	3.50

<u>-Main-</u>

Goat Cheese Flatbread AR Shiitake, Portobello, EVO	17.95 ○
Stock Pot** Mushroom and Carrot Broth Savoy Cabbage	24.95 , Quinoa,
Veggie Plate Your choice of up to 4 sides	A la Carte
-Salads-	
Most salads and dressing menu are vegetarian. Asl	

menu are vegetarian. Ask your server for details. Please note vegetarian option to avoid cross-contamination.

-Desserts-

Hazelnut Gelato / Espresso Mascarpone / Pantry Cookies*	10.50
Apple Strudel / Crème Anglaise*	9.50
Cheesecake	10.95
Nutella Crème Brûlée*	8.50
Caramel Gelato	7.50
Pantry Cookies (dozen)*	3.95
Chocolate Salami* Layered w/ Ice Cream	9.75
Ice Cream Scoop	3.95

***CONTAINS NUTS**

**Items are prepared or available as a vegan option. (Please specify that you are ordering vegetarian or vegan option of the above dishes.) Please inform your server of any food allergies you may have.

This establishment applies a 2.5% credit card surcharge never greater than our cost of our cost of acceptance