

MENU

SOUPS & STARTERS

marsh chili cup 6... bowl 7

marsh chicken veggie soup cup 5... bowl 6 GF

seasonal daily soups cup 5... bowl 6 *please inquire*

dip platter 11 GF *sub gf crackers*

hummus, sundried tomato & olive tapenade, white bean & leek dip, vegetables, olives, naan

roasted carrots & brussels sprouts 8 GF

garlic and goat cheese

shrimp on brioche 10 GF *sub gf bread /DF*

shrimp salad with red onion, dill, mayo, chili oil, on brioche toast

risotto cakes 10 GF *sub gf bread /DF*

risotto cakes (*with saffron, black rice, flax seed*), spinach and frisee with citrus orange glaze

SALADS

Add to any salad: chicken...6, salmon...8 or tofu...4

marsh salad half 8... whole 10 GF *no croutons /DF no cheese*

field greens, tomato, carrot, cucumber, croutons, parmesan, marsh dressing

classic caesar half 9... whole 11 GF *no croutons*

shaved parmesan, croutons, caesar dressing

roasted beet salad half 9... whole 11 GF/DF *no cheese*

arugula, goat cheese, pickled red onion, beets, dried apricot, pecans, honey lavender dressing

harvest salad half 8... whole 10 GF/DF *no cheese*

field greens, green apple, dried cranberries, blue cheese, walnuts, maple cider vinaigrette

southwest cobb salad 13 GF/DF *no cheese, sub dressing*

grilled chicken, tomato, avocado, bacon, corn, hard-boiled egg, beans, cotija cheese, smoked poblano ranch dressing

asian chicken salad 12 GF/DF *no cheese*

cabbage slaw, carrots, zucchini, cashews, grilled chicken, candy ginger vinaigrette

cowboy salad 15 GF/DF *sub dressing*

grilled flank steak, romaine, kale, frisee, roasted parsnips, asparagus, hearts of palm, creamy chimichurri dressing

quinoa salad 10 GF/DF *no cheese*

arugula, roasted sweet potatoes, pepitas, avocado, goat cheese, lime vinaigrette

SANDWICHES & ENTREES

*Sandwiches served with pickle spear and choice of side: petite green salad, fresh fruit, kettle chips or raw veggies
Split charge... 4 Substitute gluten free bun or bread... 2*

daily sandwich 11 *please inquire*

lentil walnut burger 11 DF *no yogurt*

cucumber yogurt, grilled onion, tomato & green leaf lettuce on multi-grain bun

grass fed bison burger 14 GF *sub gf bun /DF no cheese*

caramelized onions & mushrooms, smoked gouda, on a chive bun

california cheeseburger 12 GF *sub gf bread /DF no cheese*

cheddar cheese, lettuce, tomato, onion, brioche bun, side of guacamole

turkey club 11 GF *sub gf bread /DF*

turkey breast, lettuce, tomato, bacon, garlic aioli choice of bread

black bean chicken quesadilla 13 GF *sub gf tortilla*

house guacamole & salsa, sour cream, field greens

grass fed pot roast 20 GF/DF *no mash / no creme*

celery root mash, roasted carrots, herbed jus and horseradish crema

curry bowl 14 GF/DF

brown rice, chicken breast, spinach, tomatoes, sunchoke, lemongrass, ginger, basil, green coconut curry sauce

pork tenderloin 22 GF/DF

herb crusted pork tenderloin with brandy creme, grilled asparagus, celery root mash

skuna bay salmon 22 GF/DF

wild rice pilaf, broccolini, lemon leek butter



Many of our dishes can be prepared as vegetarian - please ask your server.

While our kitchen is extremely cautious in preparing gluten free GF and dairy free DF items, please be aware there is always a chance of cross contamination. We encourage you to consider this with regard to your dietary requirements and needs. Ingredient list available upon request.