

MENU

SOUPS & STARTERS

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

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.