

This is only sampling of vegetable dishes we have over the year. The menu changes daily based on what we have available to us.

Vegetables

Mixed Braising Green & Gold Potato Hash
w/ white baby turnips, French radishes & broccolini,
topped w/ parmesan cheese
5.75

Sweet Cucumber & Sugar Snap Peas
tossed w/ basil in Champagne honey vinaigrette
5.50

Roasted Cremini Mushroom Tart
w/ caramelized Vidalia sweet onions
& Beecher's flagship white cheddar,
topped w/ citrus-dressed mixed greens
4.75

Marinated Beets & Romaine Salad
w/ baby red & green romaine lettuces,
grapefruit, navel oranges, pistachios,
goat cheese & citrus vinaigrette
7.50

Spring Strawberry & Pluot Salad
w/ oak lettuces, shaved fennel, basil, hazelnuts,
Franklin's Teleme cheese & balsamic vinaigrette
7.50

Lacinato Kale & Roasted Red Pepper Casserole
w/ leeks, parmesan & herbed ricotta cheeses,
topped w/ Walla Walla onion cream sauce
5.75

Roasted Beet Salad
w/ pickled garden vegetables, over butter lettuce
w/ aged dry Jack cheese (mezzo secco)
7.50

Honey Crisp Apple & Mixed Greens Salad
w/ arugula, shaved fennel, toasted pecans,
bleu cheese & apple cider vinaigrette
7.50

Gold Potato, Mushroom & Butternut Squash Hash
w/ sautéed leeks, braising greens & parmesan cheese
5.25

Rainbow Carrots & Poached Fennel
w/ citrus & toasted fennel glaze, topped w/ crispy leeks
5.75

Belgian Endive Salad
w/ avocado, Cara Cara oranges,
radishes, toasted pistachios,
goat chees & creamy citrus dressing
7.50

Stuffed Grilled Portobello Caps
w/ peppers, leeks, celery, panko bread crumbs,
parmesan cheese & herbs, finished w/ leek cream
6.00

Roasted Rainbow Carrots
w/ parsnips & rutabaga, glazed in a cider sweet/sour syrup
5.75

Gold Potato & Brussels Sprout Hash
w/ leeks, butternut squash, spinach,
red bell peppers & Manchego cheese
5.75

Butter-stewed Celery Root
w/ roasted mushrooms, Swiss chard & sage,
in Meyer lemon butter, topped w/ parmesan
6.25

Butternut Squash Bread pudding
w/ caramelized onion & fontina cheese
topped w/ leek cream
5.75

Roasted Celery Root & Cauliflower
w/ Cipollini onions, mixed herb butter & preserved blood orange
5.75

Garnet Yam Gratin
w/ gold potatoes & mustard greens,
topped w/ parmesan cheese
6.25

Tri-color Cauliflower Gratin
in a white wine shallot cream w/ chervil
topped w/ parmesan bread crumbs
6.00

**Roasted Parsnip, Celery Root &
Butter-stewed Leeks**
tossed in white wine, Dijon & tarragon butter
5.75

Poached Fennel & Rainbow Carrots
sautéed w/ citrus butter & topped w/ fried leeks
5.50

Quinoa Salad

w/ minced red peppers, parsley, celery, arugula, pickled okra, green tomato,
Mezzo Secco cheese (*a dry aged jack*)
& a red wine honey vinaigrette
w/ a touch of citrus
5.75

Butter & White Wine-Stewed Escarole

sautéed w/ broccoli, red peppers, green garlic,
toasted walnuts & Manchego cheese
5.75

Green Garlic & Goat Cheese Popovers

topped w/ leek cream & herbs
5.00

Smoked Vegetable Cassoulet

lightly smoked leeks, turnips, carrots,
parsnips & fennel stewed w/ flageolet beans,
topped w/ an herbed breadcrumb crust
6.25

Fresh Fava Beans & Spinach

tossed w/ basil puree, butter & lemon
6.50

Asparagus Hash

w/ caramelized onion, green garlic, mushrooms,
gold potatoes & shaved parmesan
5.25

Butter-Stewed English Peas

w/ roasted fennel, cipollini onions, lemon & tarragon
5.75

English Pea Pot Pie

w/ leeks, green garlic, carrots, celery & gold potato,
topped w/ a cheddar biscuit crust
6.25

Willamette Sweet Onion Tart

w/ brie & caramelized fennel
topped w/ arugula tossed in citrus vinaigrette
6.00

Olive Oil Braised Spring Onions

& turnips sautéed w/ spinach & basil
topped w/ manchego cheese & toasted bread crumbs
5.75

Caramelized Vidalia Onion & Gruyere Cheese Tart

topped w/ arugula dressed in citrus vinaigrette
5.75

Marinated Beets & Mixed Green Salad
w/ grapefruit, navel oranges, pistachios, avocado,
goat cheese & citrus vinaigrette

7.50

King Fisher Farms Spinach Salad
w/ shaved fennel, radishes,
cucumber, Franklin's Teleme cheese
& house-made green goddess dressing

7.50

Shaved Viridian Farms Asparagus (non-vegetarian)
tossed in citrus vinaigrette
topped w/ warm red wine-braised bacon & hard cooked egg

6.25

Spring Strawberry & Pluot Salad
w/ oak lettuces, shaved fennel, basil, hazelnuts,
Franklin's Teleme cheese & balsamic vinaigrette

7.50

Snow Peas, Black Kale & Broccolini
sauteed w/ garlic, red bell peppers & olive oil

5.75

Wild Mushroom & Gold Potato Hash
w/ morel & coral mushrooms,
rainbow chard, spring onion & chili flakes
topped w/ Manchego cheese

6.50

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