



## Vegetarian Options

### starters

**GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olive

**VEGGIE FLATBREAD** white garlic sauce, asparagus, diced tomato, roasted mushrooms, red onion, Italian cheese blend

### side salads

**BABY GREENS** feta, toasted pine nuts, honey balsamic vinaigrette

### side dishes

WHIPPED YUKON GOLD POTATOES

ROASTED MUSHROOMS WITH TRUFFLE BUTTER

GRILLED ASPARUGUS WITH TOMATO-BASIL CRUDA

ZUCCHINI, CORN, TOMATO, BASIL RAGOUT

SMOKED PAPRIKA FRIES WITH ESPELLETE PEPPER ROUILLE

### entrées

**ROASTED VEGETABLE PASTA** Cavatappi pasta, daily selection of roasted vegetables, sautéed in garlic & olive oil, shaved parmesan cheese (optional)

**CHEF'S FRESH VEGETABLE PLATTER** daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or grilled

### brunch entrées (saturday & sunday)

**CHEDDAR PEPPERCORN BISCUITS** whipped butter, maple syrup, maldon sea salt

**FRIED TO ORDER DOUGHNUTS** cinnamon sugar doughnuts with apple caramel, kahlua chocolate, raspberry "jelly"

**OMELET** choice of three: tomato, bell pepper, spinach, mushroom, white cheddar, served with home fried potatoes and toast

**BELGIAN WAFFLES** mixed berries, nutella whipped cream, maple syrup

### desserts

Most desserts are vegetarian. Some items are seasonal. Check with your server to ensure availability.

