

the 
ORCHARD

Served 5:00 - 6:30 pm

September 9th - September 15th

STARTERS

Strawberry-Burrata Salad 4 (GF)(VE)

*Golden beets, spring mix, Pine nuts,
strawberry balsamic dressing*

Chef's Choice Salad 3

*Ask us about today's house-made
salads options*

Daily Soups 2

Ask us about today's house-made soup options

COMPOSED MAINS

Garlic Honey Salmon 16 (GF)

*White beans, lime butter, baby
spinach, candied onions, apple slaw*

Flank Steak Salad 18 (GF)

*Arugula, grilled Stone fruit, pistachios,
Blue cheese crumbles, crispy shallots,
balsamic dressing*

Vegan Vietnamese Noodle Bowl 12 (VG)

*Sweet-soy marinated tofu, Vermicelli rice noodles, shredded Iceberg lettuce, carrots,
cucumbers, cabbage, basil, mint, cilantro, peanuts, spring rolls, garlic-lime dressing*

MAINS A LA CARTE

Your choice of two sides

Slow Braised Pork Shoulder 15 (GF)

Apple-cider reduction

Rotisserie Chicken 10 (GF)(DF)

Rosemary jus

Roasted Rock Cod 13 (GF)

*Brown butter sage, tomatoes,
capers*

Creamy Artichoke Chicken 12 (GF)

*Chicken breast, artichoke, spinach,
shallots, white wine cream sauce*

SIDES

Asiago Risotto 3 (GF)(VE)

Asparagus 3 (GF)(VG)

White Beans & Leeks 3 (GF)(VG)

Sautéed Corn Kernels 3 (GF)(VG)

DESSERTS

Fruit Cup 3 (GF)(VG)

Daily Ice Cream 3

Ask us about today's ice cream

Daily Desserts 3

*Ask your server about today's
house-made dessert option*

(GF) Gluten-Free (VE) Vegetarian (VG) Vegan (DF) Dairy-Free (SP) Spicy (RW) Raw

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Bread service and half portions available upon request. Low sodium option may be available upon request