

## FRESH-SQUEEZED JUICE

CUCUMBER & MINT SODA - \$5.50

POWER GREENS - \$5.95

CARROT, APPLE & GINGER SNAP - \$5.95

ORANGE & TURMERIC TONIC - \$5.95

PINEAPPLE, PEAR & GINGER - \$6.50

MANGO, ORANGE & PINEAPPLE NECTAR - \$6.50

BLUEBERRY & BASIL SMASH - \$6.95

## SNACKS

KENNEBEC FRIES - \$6.95crispy lemons & chilis

HUMMUS - \$6.95vegetables, warm naan

POTATO SALAD DEVILED EGGS - \$6.95

TSUKUNE - \$7.95chili-cilantro sauce

KUNG PAO BRUSSELS SPROUTS - \$8.95

LOCAL BURRATA - \$9.95tomatoes, kale pesto

AHI TUNA CRUDO - \$10.95seven flavor chili

## MAIN

VEGAN TOMATO SOUP - \$7.95ciabatta croutons, basil oil

ENLIGHTENED CAESAR - \$11.95romaine & arugula, capers, croutons, grana padano,  
greek yogurt dressing

STRAIGHT "A" SALAD - \$11.95arugula, avocado, asian pear, asiago, almonds

ROASTED CAULIFLOWER SALAD - \$13.95 arugula & kale, prairie breeze cheddar, toasted pistachios, capers, currants, pistachio vinaigrette

PRIME BURGER - \$13.95 whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti

WILD MUSHROOM RISOTTO - \$16.95 baby kale, crispy herbs, roasted garlic, truffle oil

HOUSEMADE RICOTTA RAVIOLI - \$17.95 butternut squash, brown butter, pepitas, grana padano

CHICKEN BEBE - \$16.95 miller farms organic chicken, parmesan crust, roasted asparagus

ROASTED CHICKEN W/ APPLE CIDER & MUSTARD AU JUS - \$17.95 braeburn apples, kabocha squash, smashed potatoes

TURKEY, SWEET POTATO & GREENS NEATLOAF - \$17.95 braised kale, vegetable gravy

CHILI & CHOCOLATE GLAZED SALMON - \$24.95 smoked almond slaw, corn tortillas

BRIOCHE CRUSTED BRANZINO - \$26.95 roasted carrots, parsnips & fennel, lemon verjus

POT ROAST FILET MIGNON - \$22.95 caramelized pearl onions & mushrooms, mashed yukon gold potatoes

SLOW-BRAISED SHORT RIB - \$23.95 portobello mushrooms, black garlic, celery root puree, balsamic glaze

BOURBON GLAZED PORK SHANK - \$24.95 japanese & red garnet sweet potatoes, rosemary

SKIRT STEAK CHIMICHURRI - \$25.95 kennebec fries, grilled shishito peppers