

Breakfast

Banana Coconut Smoothies soy and coconut milk

Fresh Herb Frittata spinach, mustard greens, soft herbs, cage free eggs

Breakfast Quesadilla scrambled cage free eggs, roasted pepper, onions, queso fresco, whole wheat tortilla

Carrot Bran Muffins

Greek Yogurt and Granola

Mid-Morning Break

Organic Whole Fruit seasonal

Lunch

Included in the price of your lunch is one featured seasonal soup, one salad, one entrée, and one side.

Featured Seasonal Soups (\$2 per additional soup)

Chilled White Truffle Green Pea Soup spring and summer

Chilled Gazpacho with Bay Shrimp spring and summer

Carrot Ginger Soup autumn and winter

Celeriac Apple Soup autumn and winter

Egg Drop Soup autumn and winter

Salads (\$3 per additional salad)

Organic Mixed Greens green goddess dressing

Southwest Wheat Berry and Black Bean Salad avocado, bell pepper, lime and cilantro vinaigrette

Chef Bill's Kale Salad pecorino, toasted bread crumbs, lemon vinaigrette

Entrées (\$5 per additional entrée)

Cedar Planked Roasted Wild Alaskan Salmon bourbon wildflower honey glaze

Lemon Thyme Roasted Chicken tomato caper, basil relish

Vegan Polenta Roma tomatoes, spinach, black olives, vegan mozzarella, vegan Field Roast sausage

Sides (\$2 per additional side)

Roasted Cauliflower olive oil, lemon, feta cheese

Roasted Root Vegetables balsamic, olive oil, fine herbs

Green Beans roasted nuts

Mid-Afternoon Refresher

Individual Hummus Cups fresh veggies

Make Your Own Trail Mix Bar assorted nuts, chocolate chips, dried banana chips, shredded coconut, dried cranberries, raisins, M&Ms, seasonal goodies

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge of that amount.