lunch

{vg} vegetarian | {v} vegan | {gf} gluten free



shared

AMAZING GRAINS SALTY ROLL 7
with house-made herb butter {vg, v sans butter}

CHARCUTERIE 27
local and imported meats & cheeses - house pickled vegetables - fresh fruit - toasted bread
{may contain nuts} {gf sans bread}

LETTUCE WRAPS 16
roasted chicken - toasted pecans - apple glaze - pear cabbage slaw - (4 per order)
substitute SoyBoy tofu {v}

OVEN BAKED WINGS 19
choice of: teriyaki glaze w/ kimchi & sesame seeds, buffalo garlic topped w/ parmesan, OR blueberry jalapeno w/fruit slaw - house bleu cheese
(10 per order) {gf}

TOFU BITES 15
fried tofu - teriyaki - kimchi - sesame seeds {v, gf}

WHIPPED FETA 16
parsley oil - chili crisp - pistachio pesto - crostini {vg}

FRIED BRUSSELS 18
crispy kielbasa - banana peppers - malt vinegar aioli

pizza

substitute {gf} crust +5 (14 inch only) ≈10" | ≈ 14"

ROSSA 16 | 19
house red sauce - mozzarella - pepperoni

MUSHROOM 19 | 22
truffle oil - mushroom - caramelized onion - gorgonzola - mozzarella {vg}

SWEET HEAT 21 | 24
country sweet - cheddar - mozzarella - chicken - bacon -tangy - BBQ

SQUASH 21 | 24
squash - prosciutto - pear - pepitas - goat cheese - balsamic fig glaze

FOUR CHEESE 15 | 18
house red sauce - mozzarella - cheddar - gorgonzola - pecorino {vg}

sides

Native salad - daily soup - caesar salad - frites - seasonal veg - sweet potato fries w/ honey drizzle 8

bevs

evening Star Coffee Roasters, coffee & decaf
fountain soda - brewed iced tea - lemonade

greens

chicken +7 | salmon +9 | SoyBoy tofu {v} +6 | steak +10 | shrimp +9

NATIVE 12
mixed greens - garden vegetables - white balsamic vinaigrette {v, gf}

CAESAR 14
romaine hearts - shaved asiago - Caesar dressing - fried salt bread croutons {gf sans croutons}

WEDGE 15
diced tomatoes - red onion - sunflower kernels - applewood-smoked bacon - moody bleu dressing {gf}

ORCHARD & EARTH 17
arugula - radicchio - goat cheese - pear - pecans - craisins - apple farro - roasted apple dressing{vg}

VERDE RUBY 16
arugula - pistachio - feta - pickled onions - squash - rosemary pomegranate vinaigrette

mains

substitute fries +$1 or sweet potato fries $2

NATIVE BURGER 21
8oz Rosenkrans ground steak burger - NYS cheddar - LTO - pickle - caramelized onion aioli - Amazing Grains roll - frites w/ Native ketchup
Donna Marie's {gf} bun +2 substitute
IMPOSSIBLE {vg, v sans aioli}

STREET CART GYRO 19
house shaved gyro meat - shredded lettuce - diced tomato - onion - house red and white sauces - grilled pita - side chips

TURKEY MELT 19
turkey - smoked gouda - bacon jam - tomato - arugula - apple slices - pistachio pesto - sourdough - side chips

FIG & PIGG 19
smoked ham - applewood candied bacon- fig jam - provolone - hoagie - side chips

REUBEN 17
house corned beef - 1000 Island dressing - sauerkraut - melted Swiss - rye - side chips

RACHEL 16
house smoked turkey breast - 1000 Island dressing - coleslaw - melted Swiss - sourdough - side chips

AUTUMN RESERVE 18
sliced squash - arugula - goat cheese - apples - balsamic fig glaze- sourdough - side chips {vg, v sans cheese}

BUSINESS LUNCH TRIO 24
build-your-own sandwich - LTO - pickle - caramelized onion aioli - cup soup du jour and Native salad

choose one of each:

Protein
- turkey
- tofu
- corned beef
- house chicken salad {nuts}
- smoked ham

Cheese
- provolone
- cheddar
- Swiss
- American

Bread
- sourdough
- rye
- wrap

checks split a maximum of four ways. 20% gratuity applied to parties of eight or more guests. we do not have dedicated allergen-free work areas. please inform your server of any allergies/dietary restrictions and we will do our best to accommodate you.