

GARDEN FOOD

MAINS

CHICKEN BURGER / 8.5

gouda cheese, gem lettuce, orange marmalade, garlic mayo

BEEF BURGER / 10

pepper jack cheese, crispy onion, bacon, sriracha honey (add egg or avocado \$2)

GRILLED CHEESE / 9

pulled pork, caramelized onion, sourdough, herbs

BBQ SHRIMP TACO / 8.5

pickled onion, sesame, cilantro, cabbage, ginger aioli

LAMB BURGER / 10

tomato jam, feta, arugula, garlic aioli

AVOCADO TOAST / 7

cherry tomato, pickled onion, marinated cucumber, farm egg (add smoked salmon \$2)

FRIED BOLOGNA / 9

mortadella, yellow mustard, provolone, house pickles, horsey sauce

FAROE ISLAND SALMON / 12

corn, black bean, tomato, bacon

MARINATED FLANK STEAK / 13

roasted pepper, pineapple, jalapeño

SIDES

HOME FRIES / 5

garlic mayo, spicy tomato sauce

SWEET GEM SALAD / 5

summer squash, radish, sunflower seed, parmesan ranch

GRILLED BROCCOLINI / 5

farro, green onion, spicy peanut sauce

SHAVED CABBAGE SLAW / 5

egg, apple, sherry vinaigrette

WATERMELON SALAD / 5

feta, chili, almond, lime

POTATO SALAD / 5

shallot, caper, dill, dijon dressing

TOMATO SQUASH SALSA / 3

tortilla chips

DESSERTS

CHOCOLATE CHEESECAKE / 4

coffee fudge

STRAWBERRY SHORTCAKE / 4

whipped buttermilk, shortbread

Chat with the cashier under the umbrella to place your order. Credit card tabs can be paid at the counter, or simply leave your tab open and we will add a 20% service charge.

Special thanks to Hawkins Family Farms, Gunthorp Farms, Maple Leaf Farms, Heartland Beef Farm, Fair Oaks Farm, Michiana Greens, Goldwood Gardens, Light Rail Cafe, and River Pine Farms.

#CELEBRATESUMMER

