

Hors d'oeuvre

Spinach and Ricotta Dumpling

mascarpone, fontina, bread crumb,
sage brown butter, parmesan,
tomato jam \$9

Corn Pancake

mixed greens, sherry vin, balsamic
reduction, and truffle honey \$7

Flatbreads & Crêpes

Wild Mushroom Crêpe

mascarpone, roasted garlic aioli \$9

Margherita Flatbread

tomato, basil, mozzarella,
balsamic \$11

Salads

Herbie's House

romaine, tomato, red onion,
avocado, wonton, basil buttermilk \$9

Mixed Greens Salad

heritage blend greens, roasted
beets, goat cheese, spiced walnuts,
pickled red onions, and a honey
dijon vinaigrette. \$9

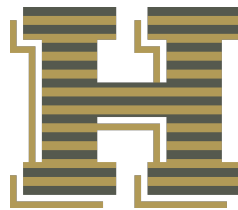
Caesar

romaine, parmesan, crouton \$8

Fromage

your server knows today's selection

Cheese Board \$25



Vegetarian Options

PLATS PRINCIPAUX

Seared Tofu

vegetable risotto with snap peas, tomato, & corn \$20

Sautéed Mixed Vegetables

seasonal vegetables (*ask server*) \$16

Tofu and Grits

mushrooms, green onion, truffled-grits, tobacco
onions, brandy sauce \$20

Vegetable Lasagna

squash, zucchini, spinach, ricotta, mozzarella,
mascarpone, marinara \$19

 *These dishes can be vegan.*