KITCHEN?

MEMBER DINING DISCOUNT

Show your Philbrook membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

STARTERS

Vegetarian and vegan diners are important to us. We always have a vegan or vegetarian soup option.

Tomato Bisque* Classic preparation. Madeira cream. [bowl 7 / cup 5]

Seasonal Soup* Seasonally inspired from the chef. [bowl 7 / cup 5]

Charcuterie Board Assortment of aged cheeses and cured meats, with pickles and fruit chutney. [15]

SALADS

Farro and Butternut Squash Salad* Warmed farro, lightly dressed, topped with roasted butternut squash, pomegranate seeds, blue cheese and mint. [full 9 / half 5]

Winter Bistro Salad* Winter greens tossed in a coconut-citrus vinaigrette. Topped with candied walnuts, dried cherries and goat cheese crumble. [full 9 / half 5]

Cobb Salad* Grilled chicken, avocado, parmesan, corn and roasted red pepper layered over greens tossed in balsamic vinaigrette. [full 15 / half 9.50]

Chicken Tartine Grass Roots chicken tossed in housemade mayo. Bibb lettuce, hardboiled egg and pickled radish on toasted sourdough. [15]

ENTREES

Grilled Cheese* House focaccia layered with colby jack, Brie, pear compote and greens. Served with tomato bisque. [14]

Quiche & Greens* Deep-dish style. Layered with chef's selection of veggies and cheeses in a flaky pastry. Served with seasonal greens. [12]

Butternut Squash Ravioli* Housemade ravioli stuffed with butternut squash and parmesan cheese. Brown butter cream sauce. Fried sage. [14]

Grilled Salmon Jasmine rice pilaf with golden raisins and almonds. Served with sautéed haricots verts. Pickled mustard seed and Dijon cream sauce. [16]

Ribeye Burger House-ground, Muenster, tomato and housemade pickles. Served on toasted brioche bun with truffle fries. [18]

Philbrook Butcher's Block Grilled 4-ounce steak, served with asparagus, potatoes and roasted peppers in Italian salsa verde. [22]

In consideration of our guests, we request that you refrain from using your cell phone in the dining room. Proprietors Chef James and Brooke Shrader



^{*}Vegetarian friendly or easily converted to a vegetarian item.