

VEGAN MENU

Spring 2020

AVOCADO TOAST 8

lemon emulsion, flakey sea salt,
cracked pepper

CRISPY CAULIFLOWER 10

pomegranate molasses, pine nut
gremolata

CRISPY BRUSSELS SPROUTS 10

balsamic glaze, cranberries,
garlic oil, toasted almonds,
rosemary

FARMERS MARKET SALAD 10

shaved brussels, kale, candied
pecans, apples, white balsamic
vinaigrette

GRILLED WEDGE SALAD 10

Roasted tomato, scallion,
crouton, white balsamic,
balsamic glaze

VEGAN TACOS (grilled corn tortilla or lettuce wrapped) 11

Avocado, kalamata olives,
pickled red onions, roasted
tomato, micro cilantro, garlic
oil

VEGAN PIZZA 13

tofu cheese, kalamata, marinara,
truffled spinach, garlic oil,
fresh herbs

DAILY SORBET 5