



VEGAN LUNCH MENU

- SOUP OF THE DAY 7
- WOOD OVEN ROASTED OLIVES 7
- GREEN GARBANZO HUMMUS 11
fresh and roasted veggies, flatbread
- CARAMELIZED BRUSSELS 10
crushed peanuts
- CHARRED SHISHITO PEPPERS 9
shoyu, lemon
- BABY BEETS SALAD 15
frisee, baby red endive, pumpkin spice
vinaigrette, pepitas
- ANCIENT GRAINS 13
farro, red quinoa, yellow beet, tuscan
kale, butternut squash, pomegranate
- CHOP SHOP 15
marinated artichokes, cherry tomatoes,
red onion, nicoise olives with romaine
lettuce, toasted pistachios, red wine
vinaigrette
- WILD MUSHROOM FLATBREAD 14
roasted mushrooms, red sauce, leeks,
parsley, truffle oil
- PORTABELLA PRESS 14
whole wheat kaiser bun, grilled
portabella, onion, tomato, bell pepper,
arugula, green garbanzo hummus



VEGAN DINNER MENU

- SOUP OF THE DAY 8
- WOOD OVEN ROASTED OLIVES 7
- GREEN GARBANZO HUMMUS 11
fresh and roasted veggies, flatbread
- CARAMELIZED BRUSSELS 10
crushed peanuts
- CHARRED SHISHITO PEPPERS 9
shoyu, lemon
- BABY BEETS SALAD 15
frisee, baby red endive, pumpkin spice
vinaigrette, pepitas
- WEDGE SALAD 15
heirloom cherry tomatoes, red onion,
red wine vinaigrette
- WILD MUSHROOM FLATBREAD 15
roasted mushrooms, red sauce, leeks,
parsley, truffle oil
- BLACK LENTIL SHEPHERD'S PIE 24
roasted vegetables, portabella demi,
olive oil potato fondue
- FALL FINGERLINGS 8
toasted quinoa, pepita
- LEMON THYME CAULIFLOWER RICE 7