



VEGAN LUNCH + DINNER MENU SPRING 2018

APPETIZERS + SIDES

- PICKLED FARM VEGETABLES 4
- SWEET PEA HUMMUS TOAST farm bread, shaved vegetables 9
- SEARED BROCCOLI smoked almond salsa 6
- LEMON-HERB FRENCH FRIES green tomato ketchup 6
- BLOOMING BRUSSELS SPROUTS pepper jelly 6

SALADS + SOUPS

- LIGHTLY-CHARRED ROMAINE herb-marinated white beans, crispy corn tortillas, chipotle-lime dressing 11
 - WINTER SALAD leafy local greens, shaved vegetables, housemade vinaigrette* 8
 - KALE SALAD local farm kale, farro, avocado, pumpkin seeds, pomegranate molasses, housemade vinaigrette* 11
- Add Grilled Tempeh 6 | Avocado 1

MAINS

- GRILLED BBQ TEMPEH brown rice, black-eyed peas, field peas, green beans 14/18
- RICE MIDLINS crispy Brussels sprouts, charred tomato, fresh horseradish 16
- VEGETABLE PLATE brown rice, black-eyed peas, field peas, green beans, seared broccoli, smoked almond salsa 13.5

VEGAN SAUCES + DRESSINGS

- Green Tomato Ketchup
- Pepper Jelly
- Chow Chow
- Smoked Almond Salsa
- BBQ Sauce
- Housemade Vinaigrette*
- Chipotle-Lime Dressing

*made with local honey

Please inform your server of any allergies or dietary restrictions. We are happy to fulfill requests to modify the printed menu to fit your preferences. Please be aware that this may cause a significant delay in preparation.