



# VEGAN LUNCH MENU

## FALL 2016

### APPETIZERS / SIDES

- PICKLED FARM VEGETABLES 4
- SEARED BROCCOLI smoked almond salsa 6
- LEMON-THYME FRENCH FRIES green tomato ketchup 6
- FRIED BROWN RICE tofu, scallions, shaved carrots green peas + pea shoots 6

### SALADS + SOUPS

- BUTTERNUT SQUASH SOUP walnut oats, microgreens, paprika oil 6 cup /9 bowl
  - WEDGE SALAD mini iceberg, tomatoes, housemade vinaigrette\* 10
  - KALE SALAD candied pecans, beets, stone fruit, pomegranate vinaigrette\* 11
  - CHOPPED SALAD radicchio, romaine, golden beets, spicy peanuts, cilantro, tomatoes, housemade vinaigrette\* 10
- \*made with local honey

Add BBQ Tempeh to any salad for \$6

### MAINS

- GRILLED BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 17.5
- TOASTED TLT SANDWICH + FRIES bbq tempeh, local lettuce, tomato, toasted farm bread 12.5
- TOFU SCRAMBLE asparagus, mushrooms, sweet herbs, spring salad 11.5

### AVAILABLE SAUCES

- GREEN TOMATO KETCHUP
- PEPPER JELLY
- CHOW CHOW
- SMOKED ALMOND SALSA
- SWEET BBQ SAUCE
- TANGY BBQ SAUCE
- POMEGRANATE VINAIGRETTE\*
- HOUSEMADE VINAIGRETTE\*

\*made with local honey

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. Bread service upon request / Wine corkage \$15 / 750ml.