



VEGETARIAN LUNCH MENU

FALL 2016

APPETIZERS / TOASTS

PICKLED FARM VEGETABLES 4

DEVILED FARM EGGS our way, four ways 8

PIMENTO CHEESE TOAST farm bread, potato chips, pepper jelly 8.5

SALADS + SOUPS

BUTTERNUT SQUASH SOUP walnut oats, crème fraiche, microgreens, paprika oil 6 cup / 9 bowl

WEDGE SALAD mini iceberg, fried onions, tomatoes, blue cheese dressing 10

KALE SALAD candied pecans, beets, stone fruit, aged goat cheese, pomegranate vinaigrette 11

BUTTER CRUNCH SALAD pickled farm egg, shaved red onion, buttermilk green goddess dressing 11

CHOPPED SALAD radicchio, romaine, golden beets, spicy peanuts, cilantro, tomatoes, spicy ranch dressing 10

Salad Add-Ons: Farm Egg \$2 / BBQ Tempeh \$6 / Avocado \$1

MAINS

GRILLED BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 14

PAPPARDELLE PASTA seasonal vegetables, charred tomato cream sauce 12

TOASTED TLT SANDWICH + FRIES bbq tempeh, local lettuce, tomato, toasted farm bread 12.5

TOFU SCRAMBLE asparagus, mushrooms, sweet herbs, spring salad 11.5

**housemade steak sauce

SIDES

SEARED BROCCOLI smoked almond salsa 6

LEMON-TYHME FRENCH FRIES green tomato ketchup 6

THREE-CHEESE GRITS 5

MAC-N-CHEESE 6

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.