

VEGAN MENU

Appetizers

- CURRIED CAULIFLOWER** GF 10
edamame + garbanzo + green curry + coconut milk
- GUACAMOLE** GF 9
zesty lime + tomato + red onion + jalapeño + cilantro + corn chips
- VIETNAMESE ROLLS** GF 9.5
rice wrap + cellophane noodles + carrot + house kimchi + cucumber + cashew ginger vinaigrette
- KUNG-PAO CAULIFLOWER** 9.5
also available szechuan
- GRILLED VEGETABLE TACO (2)** GF 10
hummus + chimichurri + pickled onions

Sandwiches

- GRILLED VEGETABLE** GF 15
roasted shallots & tomatoes + zucchini + yellow squash + house hummus & pesto + vegan "mozzarella" + gluten free flatbread + side salad
- BLACK BEAN BURGER** GF 16
corn + quinoa + jalapeño + cilantro + tomato + corn chip + pickled red onion + chipotle aioli + gluten free bun + side salad

Salads

add: black bean burger 5

- ASIAN POWER GREENS** GF 13.5
watercress + baby kale + spinach + arugula + carrots + cucumber + radish + mandarins + cashews + rice noodles + cashew ginger vinaigrette
- GARDEN'S GLORY** GF 13.5
baby greens + sun sprouts + alfalfa + red cabbage + green apples + roasted corn + carrots + whole grain mustard vinaigrette
- FRENCH COUNTRYSIDE** GF 15
golden beets + asparagus + carrots + roasted tomatoes + baby greens + shallots + candied walnuts + whole grain mustard vinaigrette

Flatbreads

Gluten free flatbread
available upon request. Add \$3

- TOMATO BASIL** 12
house pesto + vegan mozzarella + hemp "parmesan"
- WILD MUSHROOM** 13
local mushrooms + shitakes + cremini + portobello + vegan mozzarella + truffle oil + hemp "parmesan"
- FLAME GRILLED** 13
artichoke hearts + vegan mozzarella + red onions + sun-dried tomatoes + basil + balsamic reduction
- ROASTED VEGETABLE** GF 12
roasted garlic + radish + turnips + parsnips + fresh basil + hummus + house pesto + vegan mozzarella + hemp "parmesan" + balsamic reduction

Entrées

- SUMMER RISOTTO** GF 18
mushrooms + tomato + broccolini + asparagus + velouté + local green beans & corn
- CAULIFLOWER CURRY BOWL** GF 13
jasmine + edamame + garbanzo + green curry + coconut milk
- MARKET VEGETABLE PLATTER** GF 16
roasted root vegetables + grilled squash + asparagus + roasted shallots & tomatoes + whole grain mustard vinaigrette
- BROCCOLINI AGLIO E OLIO** GF 14.5
black garlic + fusilli + velouté + basil + hemp "parmesan"
- CAULIFLOWER STEAK** GF 18
chimichurri + garlic greens + asparagus + heirloom grape tomatoes + mushroom medley + himalayan red rice
- POWER BOWL** GF 16
seasoned black beans + roasted shallots & tomatoes + toasted quinoa + micro vegetables + garlic sauté power greens + avocado