

VEGAN LUNCH MENU

WOOD OVEN ROASTED OLIVES 8

FRESH MARKET VEGGIE CRUDITÉ 9 9

GREEN GARBANZO HUMMUS 9

chive flatbread

CARAMELIZED BRUSSELS 11

black garlic, sesame, roasted chili

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 16

red sauce, chili paste

CHOP SHOP 15

marinated artichokes, cherry tomatoes, red onion, nicoise

olives with romaine lettuce, toasted pistachios, red wine

vinaigrette

WINTER GRAINS SALAD 16

arugula, farro, butternut squash, figs, cucumber, pasilla

pepper, sage vinaigrette

WILD MUSHROOM FLATBREAD 17

roasted mushrooms, red sauce, leeks, parsley, truffle oil

PORTABELLA PRESS 16

whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, green garbanzo hummus



VEGAN DINNER MENU

WOOD OVEN ROASTED OLIVES 8

FRESH MARKET VEGGIE CRUDITÉ of 9

GREEN GARBANZO HUMMUS 9

chive flatbread

CARAMELIZED BRUSSELS 11

black garlic, sesame, roasted chili

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 16

red sauce, chili paste

BABY GEM SALAD of 15

heirloom cherry tomatoes, red onion, red wine vinaigrette

WILD MUSHROOM FLATBREAD 17

roasted mushrooms, red sauce, leeks, parsley, truffle oil

ROASTED RED CURRY SQUASH of 28

green curry, coconut, butternut squash, arugula,

toasted pepitas

SMASHED FINGERLINGS 9

truffle oil, parsley