



VEGAN LUNCH MENU

WOOD OVEN ROASTED OLIVES 8

GREEN GARBANZO HUMMUS 12

fresh and roasted veggies, flatbread

CARAMELIZED BRUSSELS 10

dried strawberries, jalapeño vinaigrette, toasted almonds

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 14

red sauce, chili paste, balsamic honey

CHOP SHOP 15

marinated artichokes, cherry tomatoes, red onion, nicoise olives with romaine lettuce, toasted pistachios, red wine vinaigrette

WILD MUSHROOM FLATBREAD 14

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

PORTABELLA PRESS 14

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



VEGAN DINNER MENU

WOOD OVEN ROASTED OLIVES 8

GREEN GARBANZO HUMMUS 12

fresh and roasted veggies, flatbread

CARAMELIZED BRUSSELS 10

dried strawberries, jalapeño vinaigrette, toasted almonds

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 15

red sauce, chili paste, balsamic honey

WEDGE SALAD 15

heirloom cherry tomatoes, red onion, red wine vinaigrette

PANZANELLA SALAD 16

heirloom tomatoes, toasted focaccia, basil pesto, white balsamic vinaigrette

WILD MUSHROOM FLATBREAD 15

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

CURRY FRENCH LENTILS 24

coconut, baby heirloom carrots, english peas, baby pea tendrils, purple potatoes

SMASHED FINGERLINGS chimichurri, fresh horseradish 8