



VEGAN LUNCH MENU

WOOD OVEN ROASTED OLIVES 8

FRESH MARKET VEGGIE CRUDITÉ 9

BUTTERNUT SQUASH SOUP 8

GREEN GARBANZO HUMMUS 8

flatbread

VEGAN CARAMELIZED BRUSSELS 11

pesto, pine nuts

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

WINTER GRAINS SALAD 15

baby arugula, roasted butternut squash, parsnips, pasila peppers, dried cranberries, red quinoa, spiced pecans, orange vinaigrette

WILD MUSHROOM FLATBREAD 14

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

PORTABELLA PRESS 15

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 9

GREEN GARBANZO HUMMUS 8

flatbread

VEGAN CARAMELIZED BRUSSELS 11

pesto, pine nuts

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 15

red sauce, chili paste, balsamic honey

BABY GEM SALAD 15

heirloom cherry tomatoes, red onion, red wine vinaigrette

WILD MUSHROOM FLATBREAD 15

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

ROASTED VEGETABLE QUINOA 26

carrot quinoa, roasted baby carrots, cauliflower, asparagus, toasted madras, olive oil caviar

SMASHED FINGERLINGS 9

tomato arrabbiata, basil