VEGAN LUNCH MENU

WOOD OVEN ROASTED OLIVES  8
FRESH MARKET VEGGIE CRUDITÉ  9
ROASTED CORN BISQUE  8
GREEN GARBANZO HUMMUS  8
flatbread
VEGAN CARMALIZED BRUSSELS  11
pineapple jalapeno chili sauce
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

SUMMER POZOLE SALAD  15
arugula, corn, cherry tomatoes, pasilla peppers, jicama, avocado,
cilantro 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 CARMALIZED BRUSSELS  11
pineapple jalapeno chili sauce
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

EGGPLANT "FILET"  28
steak-spiced grilled eggplant, balsamic onions, grilled asparagus,
horseradish dijon sauce

SMASHED FINGERLINGS  9
truffle oil, parsley