Vegetarian & Vegan Menu

Salads

Petite Greens Salad  18
farmers market petite greens, english peas, shaved asparagus, whole grain mustard vinaigrette

Tomato Salad 18
marinated tomatoes, baby gem lettuce, pistachio mascarpone

Entrées

Harissa Cauliflower Steak  38
citrus pepper relish, kale, swiss chard, chickpeas, mint chimichurri

Veggie Wellington  42
marinated tofu, mushroom duxelle, herb crêpe, puff pastry, english pea purée, glazed root vegetables

Vegan Crab Cake  38
hearts of palm cakes, vegan tartar sauce, fennel salad

Sides  14 each

Potato Purée
yukon gold potato, crème fraîche

Roasted Brussels Sprouts
baby green and purple brussels sprouts, apple chestnut purée, spiced marcona almonds and pine nuts

Broccolini
roasted grapes, tofu bacon, pickled cauliflower

Rainbow Carrots
roasted heirloom carrots, curry yogurt sauce, hummus, fried chickpeas

Curried Whole Grain Trio
curried farro, barley, and freekeh grains, cilantro chutney, spiced cashews and sunflower seeds

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.