

We are a from-scratch kitchen that serves up delicious plant-based comfort food that's locally sourced & fresh.



Dinner Menu

Shareables

GF **Caprese 19**
Buffalo Mozzarella, Roma Tomatoes, Fresh Basil, Lemon Aioli and Balsamic Reduction. *Dine-In Only.*

AGF **Lobster Mac & Cheese 15**
Creamy Mac and Cheese loaded with Old Bay Artichokes Baked Golden Brown with Buttered Bread Crumbs and Crispy Onions.

Baked Brie En Croute 19
Cashew Brie, Puff Pastry, Fig Jam, Cranberries, Candied Pecans, Spiced Honi, and Fresh Thyme served with Crostini.

GF **Artichoke Dip 16**
Artichokes, Spinach and Roasted Garlic folded into a Creamy Parmesan Queso served with Tortilla Chips.

AGF **Caesar Salad 15**
Romaine, Kale, Caesar Dressing, Tempeh Bits, Croutons, Lemon Wedge and Parmesan Cheese.

Goat Cheese Ravioli 17
Crispy Breaded Ravioli stuffed with Goat Cheese and Caramelized Onions served with Marinara and Pesto Aioli.

Jalapeño Cornbread 12
Baked Golden Brown served with Chive Butter.

AGF **Italian Meatballs 19**
Slow-Simmered Plant-Based Meatballs in Marinara Sauce served with Garlic Bread. *Dine-In Only.*

Smoked Tofu Vol-Au-Vent 18
House-Smoked Tofu, Potatoes, Corn, Peas, Green Beans and Carrots stuffed in Flaky Vol-Au-Vents served with Chikun Gravy. *Dine-In Only.*

Fajita Skillet 18
Plant-Based Beef Tips, Peppers, Onions, Corn Salsa, Scallions, Adobo, Sour Cream and Fresh Lime, served with a warm Tortilla. *Dine-In Only.*

AGF **Shiitake Escargot 14**
Shiitake Mushrooms, Garlic Butter, Fresh Parsley and Mozzarella Cheese served with Toast. *Dine-In Only.*

GF **Truffle Fries 11**
Crispy Fries, Black Truffle Salt, Parmesan, White Truffle Garlic Aioli and Fresh Chives.

Mini Calzones 16
Plant-Based Pepperoni, Mozzarella, Onions and Mushrooms Stuffed in a flaky Pastry served with Marinara Sauce.

Antojitos 16
Flour Tortilla stuffed and rolled with Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, served with Adobo and Sour Cream.

GF Gluten-free

AGF Available Gluten-free

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Mains

- GF** **Wild Mushroom Flatbread 22**
Cauliflower Crust, House-Smoked Wild Mushrooms, Roasted Garlic, Asparagus, Herbed Goat Cheese, Truffle Aioli.
- AGF** **Cinque Terre 23**
Angel Hair Pasta, Broccolini, Sun-Dried Tomatoes, Artichokes, Olives, Red Onion, Feta Cheese, Pesto, Chili Flakes and Fresh Basil, tossed in Olive Oil.
Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4
- Beef Bourguignon 24**
Plant-Based Beef Tips, Red Wine Reduction, Carrots, Celery, New Potatoes, Button Mushrooms, served with French Bread.
- GF** **Cobb Salad 23**
Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Tomatoes, Cucumber, Green Onion, Red Cabbage, Avocado, Corn Salsa, House-Smoked Tofu, tossed in Ranch Dressing. *Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4*
- AGF** **Truffled Mushroom Pie 24**
Truffled Wild Mushrooms, Caramelized Onions, Roasted Garlic Mashed Potatoes and Seasonal Vegetables, served with Gravy.
- AGF** **Smashburger 24**
Beer Cheese, Smoked Bell Pepper Relish, Crispy Onions and Chipotle Aioli on a Toasted Sesame Seed Bun. *Comes with your choice of, Caesar Salad, Garden Salad, Fries or Daily Soup. Gluten-Free Bun +2*
- GF** **Beet & Pearl Onion Salad 21**
Roasted Beets, Pearl Onions, Baby Potatoes, Candied Pecans, Poached Pears, Arugula, Avocado and Herbed Goat Cheese, drizzled with Balsamic Reduction and Olive Oil.

GF Gluten-free

AGF Available Gluten-free