

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.
- GF** **Watermelon Nigiri (Four Pieces) 13**
Marinated Watermelon Nigiri on Seasoned Sticky Rice, Served with Wasabi, Tamari and Pickled Ginger.
- GF** **Artichoke Dip 16**
Artichokes, Spinach and Roasted Garlic folded into a Creamy Parmesan Queso, Served with Tortilla Chips.
- Baked Brie En Croûte 19**
Cashew Brie, Puff Pastry, Fig Jam, Cranberries, Candied Pecans, Spiced Hunny, and Fresh Thyme, Served with Crostini.
- AGF** **Caesar Salad 15**
Romaine, Kale, Caesar Dressing, Tempeh Bits, Croutons, Lemon Wedge and Parmesan Cheese.
- AGF** **PMK Tacos (Three Pieces) 16**
Walnut, Cauliflower, and Mushroom Mince topped with Lettuce, Green Onion, Diced Tomatoes, Cheddar Cheese and Sour Cream. Served On Flour or Corn Tortillas.
- AGF** **Italian Meatballs 19**
Slow-Simmered, Plant-Based Meatballs in Marinara Sauce, Served with Garlic Bread.
- Antojitos (Ten Pieces) 16**
Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, Served with a Chipotle and Sour Cream dipping Sauce.
- GF** **Truffle Fries 11**
Crispy Fries, Black Truffle Salt, Parmesan, White Truffle Garlic Aioli and Fresh Chives.
- Mini Calzones (Two Pieces) 16**
Plant-Based Pepperoni, Mozzarella, Onions and Mushrooms Stuffed in a Flaky Pastry with Marinara Sauce.
- AGF** **Mushrooms Neptune 15**
Café Mushrooms Stuffed with Cream Cheese and Old Bay Seasoned Artichokes.
- Goat Cheese Ravioli (Two Pieces) 15**
Crispy Ravioli stuffed with Goat Cheese and Caramelized Onions. Served with Marinara and Pesto Aioli.
- AGF** **Shiitake Escargot 14**
Shiitake Mushrooms, Garlic Butter, and Mozzarella Cheese. Served with Toasted Crostini.

GF Gluten-free

AGF Available Gluten-free

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



Dinner Menu

Mains

- GF** **Wild Mushroom Flatbread 22**
Cauliflower Crust, House-Smoked Wild Mushrooms, Roasted Garlic, Asparagus, Herbed Goat Cheese and Truffle Aioli.
- AGF** **The Big Smoke 24**
Grilled Impossible Burger with Smoked Cheddar, BBQ Sauce, Tomatoes, Red Onion and Pickles. *Served with your choice of Caesar Salad, Garden Salad, Fries or Daily Soup. Gluten-Free Bun +2*
- AGF** **Capellini 22**
Broccoli, Sun-Dried Tomatoes, Artichokes, Olives, Red Onion, Feta Cheese, Chili Flakes, and Fresh Basil, Tossed in Olive Oil.
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** **Lobster Mac & Cheese 15**
Creamy Mac and Cheese loaded with Old Bay Artichokes, Baked Golden Brown with Buttered Bread Crumbs and Crispy Onions.

- Beef Bourguignon 24**
Plant-Based Beef Tips, Red Wine Reduction, Carrots, Celery, New Potatoes and Button Mushrooms. Served with French Bread and Chive Butter.
- GF** **Beet & Pearl Onion Salad 21**
Roasted Beets and Baby Potatoes with Pearl Onions, Candied Pecans, Poached Pears, Arugula, Avocado and Herbed Goat Cheese, drizzled with Balsamic Reduction and Olive Oil.
- AGF** **PMK Burger 24**
House-Made Mushroom and Chickpea Burger, Topped with Sun-Dried Tomato Aioli, Red Onion, Basil Pesto and Cashew Feta. *Served with your choice of Caesar Salad, Garden Salad, Fries or Daily Soup. Gluten-Free Bun +2*
- AGF** **Vegetable Curry 23**
Cauliflower, Peas, Carrots, Onion and Potato in a Creamy Cashew Sauce. Served with Basmati Rice and Garlic Naan Bread.
- GF** **Cobb Salad 23**
Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Tomatoes, Cucumber, Green Onion, Red Cabbage, Avocado, Corn Salsa, House-Smoked Tofu and Ranch Dressing.
Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4



An 18% gratuity will be applied to parties of eight or more.