

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



Dinner Menu

Shareables

- AGF** **Caesar Salad 15**
Romaine, Kale, Caesar Dressing, Tempeh Bits, Croutons, Lemon Wedge and Parmesan Cheese.
- GF** **Melon Nigiri (Four Pieces) 13**
Marinated Melon 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 Served with Sliced Apple, Baguette, Garlic Confit and Blackberry-Lavender Jam.
- Ravioli (Two Pieces) 15**
Crispy Ravioli Stuffed with Truffled Wild Mushrooms, Parmesan Cheese and Caramelized Onions, Served with a Herbed Aioli.
- GF** **Brussels Sprouts 16**
Charred Brussels Sprouts Nestled in Red Pepper Asada Topped with Fried Capers and Smoked Tahini.
- AGF** **Pâté 18**
Pistachio and Mushroom Pâté with Pickled Shallots, Candied Pecans, Basil Oil and Fig Jam, Served with Crostini.
- AGF** **Shiitake Escargot 14**
Shiitake Mushrooms, Garlic Butter, and Mozzarella Cheese, Served with Toast.
- Antojitos (Ten Pieces) 16**
Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, Served with Adobo and Sour Cream.
- GF** **Truffle Fries 11**
Crispy Fries, Black Truffle Salt, Parmesan, White Truffle Garlic Aioli and Fresh Chives.
- Jamaican Patties (Two Pieces) 16**
Flaky Pastry Stuffed with Seasoned Impossible Mince, Served with a Curried Pineapple Chutney.
- AGF** **Mushrooms Neptune 15**
Café Mushrooms Stuffed with Cream Cheese and Old Bay Seasoned Artichokes Topped with Mozzarella Cheese, Served with Toasted Baguette.
- GF** **Tuscan Flatbread 22**
Cauliflower Crust, Sun-Dried Tomato Aioli, Kalamata Olives, Red Onion, Artichokes, Cashew Feta and Basil Pesto.
- GF** **Wild Mushroom Flatbread 22**
Cauliflower Crust, House-Smoked Wild Mushrooms, Roasted Garlic, Asparagus, Herbed Goat Cheese, Truffle Aioli.



Gluten-free



Available Gluten-free

An 18% gratuity will be applied to tables of six or more.

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Dinner Menu

Mains

Beef Bourguignon 24

Plant-Based Beef Tips, Red Wine Reduction, Carrots, Celery, New Potatoes, Pearl Onions, and Button Mushrooms, Served with French Bread.

GF Lion's Mane Mushrooms With Chimichurri 22

Roasted Lion's Mane Mushrooms with Smashed Fingerling Potatoes, Served with Buttered Carrots, Roasted Peppers and Brussels Sprouts, Finished with Sour Cream and Fresh Chives.

GF Cobb Salad 23

Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Tomatoes, Cucumber, Green Onion, Red Cabbage, Avocado, Corn Salsa, and House-Smoked Tofu, Served with Ranch Dressing. *Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4*

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. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

AGF The Kitchen Sink 23

Butter Lettuce, Arugula, Roasted Fingerling Potatoes, Cabbage, Watermelon Radish, Cherry Tomatoes, Artichokes, Sun-Dried Tomatoes, Kalamata Olives, Cucumber and Feta Cheese with Basil Oil, Crostini and Creamy Dill Dressing. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

AGF Tourtière 25

Impossible Mince in a Flaky Pastry Served with Roasted Garlic Mashed Potatoes, and Seasonal Vegetables with Rosemary Portobello Demi-Glace.

AGF The Big Smoke 24

Grilled Impossible Burger with Smoked Cheddar, BBQ Sauce, Chipotle Mayo, Tomatoes, Red Onion, and Pickles on a Toasted Sesame Bun. *Served with your choice of Caesar Salad, Garden Salad, Fries or Daily Soup.*

AGF Angel Hair 24

Angel Hair Pasta Tossed in House-Made Pesto, Broccolini, Sun-Dried Tomatoes, Artichokes, Olives, Red Onion, Feta Cheese, Chili Flakes, and Fresh Basil Topped with Parmesan Cheese. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

AGF Vegetable Curry 23

Cauliflower, Peas, Carrots, Onion and Potato in a Creamy Cashew Sauce, Served over Basmati Rice with Warm Naan Bread and Cucumber Raita. *Add extra protein: seared smoked tofu, crispy breaded tofu + 4*

AGF PMK Burger 24

House-Made Mushroom and Chickpea Burger, Topped with Black Pepper Truffle Cheese, Pickled Shallots, Cherry Tomato and Garlic Confit, Butter Lettuce, Herb Aioli, Crispy Taro Chips and Wild Mushrooms, Served on a Toasted Sesame Seed Bun. *Served with your choice of Caesar Salad, Garden Salad, Fries or Daily Soup.*

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