

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



Lunch Menu

Salads

Add Extra Protein: Seared Smoked Tofu +4, Crispy Breaded Tofu +4

(AGF) Caesar Salad 15
Romaine, Kale, Tempeh Bits, Parmesan, Garlic Croutons, Lemon Wedge, and Caesar Dressing.

(GF) Beet & Pearl Onion Salad 21
Roasted Beets, Pearl Onions, Candied Pecans, Fingerling Potatoes, Poached Pears, Arugula, Avocado Herbed Goat Cheese, drizzled with Balsamic Reduction and Olive Oil.

(GF) Cobb Salad 23
Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Red Cabbage, Tomato, Cucumber, Green Onion, Avocado, Corn Salsa and House-Smoked Tofu, Served with Ranch Dressing.

(GF) 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 and Creamy Dill Dressing.

Shareables

Antojitos (Ten Pieces) 16
Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, Adobo and Sour Cream.

(GF) Artichoke Dip 16
Artichokes, Spinach and Roasted Garlic Folded into a Parmesan Queso, Served With Tortilla Chips.

(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 and Truffle Aioli.

Jamaican Patties (Two Pieces) 16
Flaky Pastry Stuffed with Seasoned Impossible Mince, Served with Curried Pineapple Chutney.

(GF) Gluten-free

(AGF) Available Gluten-free

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

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



Lunch Menu

Sandwiches

Served with your choice of Caesar Salad, Garden Salad, Fries or Daily Soup

AGF **Caprese Sandwich 19**
Buffalo Mozzarella, Roma Tomatoes, Fresh Basil, Balsamic Reduction, Crispy Tofu with Lemon Aioli on a Toasted Sesame Seed Bun.

AGF **Western 19**
JUST Egg, Green Peppers, Onions, Seitan Ham, Cheddar Cheese and 1000 Island Dressing on Toasted Multigrain Bread.

Buffalo Caesar Wrap 18
Crispy Breaded Tofu, Romaine, Tempeh Bits, Parmesan, Buffalo Hot Sauce, and Caesar Dressing in a Flour Tortilla.

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 on a Toasted Sesame Seed Bun.

AGF **Lobster Roll 21**
Old Bay Artichoke Hearts, Celery, Cheddar Cheese, Mayonnaise on a Garlic-Buttered, Toasted Roll Finished with Chives.

AGF **Meatball Sub 22**
Plant-Based Meatballs, Marinara, Peppers, Onions and Mushrooms, Served on a Toasted Roll with Melted Mozzarella Cheese.

AGF **The Big Smoke 24**
Grilled Impossible Burger with Smoked Cheddar, BBQ Sauce, Chipotle Aioli, Tomatoes, Red Onion and Pickles on a Toasted Sesame Bun.

AGF **Bulgogi Tofu 19**
Crispy Tofu, Korean BBQ Sauce, Green Onions and Kimchi with a Ginger Sesame Aioli on a Toasted Roll.

AGF **Brie & Apple Grilled Cheese 21**
Granny Smith Apples, Fig Jam, Cashew Brie, Roasted Garlic and Arugula on Marble Rye.

Mains

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 +4, 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 Garlic Naan Bread and Cucumber Raita.

AGF **Mac & Cheese 14**
PMK Cheese Sauce, Parmesan, Green Onions and Noodles.
Make it Chipotle +2, Make it Lobster +4

GF Gluten-free

AGF Available Gluten-free

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