

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



Dinner Menu

Appetizers & Shareables

Soup of The Day 9

Made Fresh Daily Using Healthy Ingredients.

Artichoke Dip 16

Artichokes, Spinach and Roasted Garlic Folded into a Creamy Parmesan Queso, Served with Tortilla Chips.

Wild Mushroom Flatbread 23

House-Smoked Wild Mushrooms, Roasted Garlic, Asparagus, Herbed Goat Cheese, and Truffle Aioli.

Baked Brie En Croûte 19

Artisanal Brie Wrapped in Puff Pastry Served with Sliced Apple, Baguette, Garlic Confit and Blackberry-Lavender Jam.

Baked Wedges Supreme 15

Baked Potato Wedges Topped with Spicy Cheese Sauce, Chorizo Crumble, Sour Cream, Pico De Gallo and Green Onions.

Shiitake Escargot 14

Shiitake Mushrooms, Garlic Butter, and Mozzarella Cheese, Served with Toast.

Jamaican Patties (Two Pieces) 16

Flaky Pastry Stuffed with Seasoned Impossible Mince, Served with Curried Pineapple Chutney.

Baked Halloumi Flatbread 24

Baked Halloumi, Chorizo, Lemon Cream, Roasted Apples, Arugula and a Pistachio-Fig Gremolata.

Brussels Sprouts 16

Charred Brussels Sprouts Nestled in Caramelized Onion, Topped with Chorizo Crumble and Garlic Aioli, Finished with Parmesan Cheese.

Antojitos (Ten Pieces) 16

Flour Tortilla Stuffed with Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, Sliced and Baked, Served with Chipotle and Sour Cream Dipping Sauces.



Gluten-free



Available Gluten-free

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

Dinner Menu



Signature Salads

Add: Smoked Tofu or Crispy Breaded Tofu +4

AGF **Caesar Salad 15**

Romaine, Kale, Tempeh Bits, Parmesan, Garlic Croutons, Lemon Wedge, and Caesar Dressing.

GF **Maple Crunch 21**

Pomegranate Arils, Massaged Kale, Red Cabbage and Arugula with Candied Maple Pecans, Goat Cheese, Granny Smith Apple, Sweet Potato and Watermelon Radish with Spiced Maple Dressing.

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**

Kale, Romaine and Arugula, Roasted Fingerling Potatoes, Cabbage, Watermelon Radish, Red Onion, Cherry Tomatoes, Artichokes, Sun-Dried Tomatoes, Kalamata Olives, Cucumber, Feta Cheese and Smoked Tofu, with Basil Oil and a Creamy Dill Dressing.

Mains

Beef Bourguignon 24

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

Turkey Pot Pie 24

Roasted Lion's Mane, Carrots, Peas, Corn, and Celery in a Creamy Sauce Wrapped in Puff Pastry, Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables.

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 **Village Vibe 2.0 24**

House-Made Beet and Bean Burger Topped with Roasted Red Pepper Hummus, Curried Shallot Jam, Cashew Sour Cream, Tomato, Avocado and Arugula Wrapped in a Flour Tortilla, Served with Your Choice of Garden Salad, Caesar Salad, Potato Wedges or Daily Soup.

Tourtière 25

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

Udon Noodle Bowl 24

Seasoned Udon Noodles, Bok Choy, Corn, Wheat-Based Beef Tips, Shiitake Mushrooms, Yo Egg Poached Egg, Finished With Chili Oil.

AGF **San Marzano Rigatoni 25**

Rigatoni Noodles with Spicy Chorizo Crumble, Button Mushrooms, Onions, Spinach, Goat Cheese, Fresh Basil and Heirloom Cherry Tomatoes Tossed in San Marzano Tomato Pesto Sauce, Topped with Parmesan and Served with Garlic Bread.

Enchilada 24

Cauliflower, Mushroom And Walnut Mince, Flour Tortillas, Enchilada Sauce, Sour Cream And Queso, Garnished With Cilantro, Served With Basmati Rice.

AGF **The Familiar 24**

Impossible Patty, Special Sauce, Lettuce, Cheese, Pickles, and Onions Served on a Sesame Seed Bun.