

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



# Lunch Menu

## Appetizers & Shareables

### Soup of The Day 9

Made Fresh Daily Using Healthy Ingredients.

### GF Artichoke Dip 16

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

### AGF Baked Halloumi Flatbread 24

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

### AGF Wild Mushroom Flatbread 23

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

### 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.

### Jamaican Patties (Two Pieces) 16

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

### AGF Shiitake Escargot 14

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

## 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.

GF Gluten-free

AGF Available Gluten-free

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

# Lunch Menu



## Mains

### Heirloom Tomato Tart 19

Puff Pastry Tart Topped with Roasted Heirloom Tomatoes, Roasted Garlic, Arugula, Herbed Cream Cheese, Lemon Aioli and Balsamic Reduction. Served with Your Choice Of Garden Salad, Caesar Salad, Potato Wedges or Daily Soup.

### 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. *Add Extra Protein: Smoked Tofu +4, Crispy Breaded Tofu +4*

### Mac & Cheese 15

PMK Cheese Sauce, Parmesan, Green Onions and Noodles.

## Sandwiches

*Served with your choice of Caesar Salad, Garden Salad, Potato Wedges or Daily Soup*

### Caprese Sandwich 19

Buffalo Mozzarella, Roma Tomatoes, Pesto, Balsamic Reduction, Crispy Tofu with Garlic, Onion, and Sage Aioli on a Toasted Sesame Seed Bun.

### Western 21

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

### Mushroom Melt 23

Roasted Mushrooms with Onion and Sage Aioli, Melted Cheese, Served on Toasted Marble Rye.

### 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.

### Brie & Apple Grilled Cheese 22

Granny Smith Apples, Fig Jam, Brie, Roasted Garlic and Arugula on Marble Rye.

### Lobster Roll 22

Old Bay Artichoke Hearts, Celery, Cheddar Cheese, and Mayo on a Garlic-Buttered Toasted Roll, Finished with Chives.

### Italian Panini 23

Sun-Dried Tomato Aioli, Chorizo Sausage, Buffalo Mozzarella, Fresh Basil and Tomato Relish with Arugula on a Toasted Baguette.

### The Familiar 24

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

### Santa Fe Burrito 24

Black Beans, Basmati Rice, Corn Salsa, Chipotle Cream Cheese, Cheddar Cheese, Bell Peppers, Crispy Tofu and Green Onion, Served with Pico De Gallo, Sour Cream and Avocado.

### Buffalo Caesar Wrap 19

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

 Gluten-free

 Available Gluten-free

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