

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 Cashew 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, Adobo and Sour Cream.

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 Extra Protein: Smoked Tofu +4, 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, Cherry Tomatoes, Artichokes, Sun-Dried Tomatoes, Kalamata Olives, Cucumber and Feta Cheese with Basil Oil and 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.

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, Fresh Basil, Balsamic Reduction, Crispy Tofu with Lemon 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.

Wild Mushroom Melt 23

Roasted Wild Mushrooms with Onion and Sage Aioli, Melted Cheese on Grilled Marble Rye.

Village Vibe 2.0 24

House-Made Baked Beet and Bean Burger Topped with Roasted Red Pepper Hummus, Roasted Curried Shallot Jam, Cashew Sour Cream and Arugula Wrapped in a Flour Tortilla.

Brie & Apple Grilled Cheese 22

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

Lobster Roll 22

Old Bay Artichoke Hearts, Celery, Cheddar Cheese, Mayonnaise 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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