

Plant Matter Kitchen — Dinner Menu

We're a from-scratch kitchen rooted in sustainability, crafting comforting plant-based dishes from real, nourishing ingredients.

Appetizers & Sharables

Soup of the Day — 9

Made fresh daily.

Spinach & Artichoke Dip — 16

Artichokes, spinach, and roasted garlic folded into a parmesan queso. Served with tortilla chips.

Baked Brie En Croûte — 19

Velvety brie encased in buttery puff pastry, elegantly paired with apple chutney, walnuts, and toasted baguette.

Antojitos (10 pieces) — 16

Flour tortilla stuffed with chipotle cream cheese, green peppers, red onion, cheddar, and mozzarella cheese, sliced and baked until golden. Served with chipotle dipping sauce.

Jamaican Patties (Two Pieces) — 16

Flaky golden pastry filled with seasoned Impossible™ mince. Served with a side of curried pineapple chutney.

Patatas Bravas — 14 (Gluten-Free)

Smashed fingerling potatoes baked with a smoky brava sauce and topped with elote.

Mushroom Flatbread — 22

Roasted mushroom medley, asparagus, and roasted garlic with herbed goat cheese, finished with a white truffle aioli. Gluten-Free + 2

Hot Honey Brie & Bacon Flatbread — 22

Oven-baked house brie layered with squash, sliced bacon bits, caramelized onions, fresh arugula, topped with a smoked hot-honey drizzle. Gluten-free +2

Signature Salads

Add: Smoked Tofu or Crispy Breaded Tofu +4

Caesar Salad — 16 (Available Gluten-Free)

Romaine, kale, tempeh bits, parmesan, garlic croutons, lemon wedge, and caesar dressing.

Fall Crunch — 21 (Gluten-free)

A vibrant autumn-inspired mix of kale, arugula, and red cabbage with roasted squash, sliced apples, dried apricots, candied walnuts, and goat cheese. Finished with a spiced maple vinaigrette.

Roasted Beet & Goat Cheese Salad — 21 (Gluten-free)

Roasted beets, goat cheese, arugula, kale, romaine, quinoa, tomato, red onion, blueberries, toasted pecans, balsamic, and spiced maple dressing.

Cobb Salad — 23 (Gluten-Free)

Crisp romaine tossed in creamy ranch dressing with smoked cheddar, Just Egg, tempeh bits, house-smoked tofu, red cabbage, tomato, cucumber, green onion, avocado, and corn salsa.

Falafel Bowl — 22

House-made falafel served with cucumber, edamame, pickled turnip, eggplant hummus, red cabbage, romaine, cherry tomatoes, and pickled red onion.

Topped with baked pita, sumac seasoning, creamy tahini dressing, and a side of garlic sauce.

Add feta +2. Gluten-free +1.50

Signature Entrées & Sandwiches

Chick'n & Mushroom Pot Pie — 24

A comforting classic with shredded lion's mane and mixed mushrooms, carrots, peas, corn, and celery in a creamy mushroom and chick'n sauce. Wrapped in flaky puff pastry and served with roasted garlic mashed potatoes, seasonal vegetables, and a savoury chick'n-style gravy.

Lasagna — 25

Layers of Impossible™ ground, ricotta, cashew-tofu béchamel, tomato bolognese, creamy mozzarella, and fresh basil. Served with garlic bread and caesar salad.

Truffled Mushroom Blue Cheese Rigatoni — 23 (Available Gluten-Free)

Rigatoni pasta in a blue cheese truffle cream sauce with sautéed mushrooms, spinach, and fresh parmesan. Served with garlic bread. **Add** Smoked Tofu or Crispy Breaded Tofu + 4

Chili Rellenos — 23 (Gluten-Free)

Poblano peppers stuffed with our house-made cauliflower, walnut, and chorizo mince. Topped with a smoked brava sauce, cheese sauce, and served with a side of rice.

Mac & Cheese — 15 (Available Gluten-Free)

Rich and creamy house-made cheese sauce with parmesan and green onions, tossed with tender macaroni noodles. Make it chipotle +1.

Hot Honey Chick'n — 22

Crispy chick'n tossed in house-smoked hot honey with creamy cabbage slaw, dill aioli, and crunchy dill pickles on a toasted hoagie bun. Served with your choice of side: Caesar Salad, Garden Salad, Potato Wedges, or Daily Soup.

RubyStack — 24

Our signature house-made beet patty with garlic mayo, lettuce, smoked cheddar, caramelized onions, and tempeh bacon bits on a toasted sesame bun. Served with your choice of side: Caesar Salad, Garden Salad, Potato Wedges, or Daily Soup. Gluten-free +2

The Familiar — 24

A plant-based twist on a timeless favourite: Impossible™ patty, cheddar, pickles, onions, crisp lettuce, and our signature sauce on a sesame seed bun. Served with your choice of side: Caesar Salad, Garden Salad, Potato Wedges, or Daily Soup. Gluten-free +2 Add additional patty +4

Sides

Side Soup — 6

Side Wedges — 6

Side Caesar — 7

Side House Salad — 6

Extra Jamaican Patty — 7

Extra Dressing — 1

Extra Sauce — 1

Side Garlic Bread (3 pieces) — 2

Side Crispy Tofu — 4

Side Smoked Tofu — 4

Side Jalapeños — 1.50

Side Gravy — 2.50

Side Avocado — 3

Nuts are a key ingredient in many of our dishes, especially our cheeses. If you have food allergies, let your server know.

An 18% gratuity will be automatically added to parties of 6 or more.