



VEGAN LUNCH MENU

WOOD OVEN ROASTED OLIVES 8

FRESH MARKET VEGGIE CRUDITÉ ^{gf} 9

GREEN GARBANZO HUMMUS 9

chive flatbread

CARAMELIZED BRUSSELS 11

strawberry habanero, freeze-dried strawberries

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 16

red sauce, chili paste

CHOP SHOP 15

marinated artichokes, cherry tomatoes, red onion, nicoise olives with romaine lettuce, toasted pistachios, red wine vinaigrette

SUMMER GRAINS SALAD 16

arugula, farro, roasted cauliflower, pasilla pepper, peaches, cucumber, basil vinaigrette

WILD MUSHROOM FLATBREAD 17

roasted mushrooms, red sauce, leeks, parsley, truffle oil

PORTABELLA PRESS 16

whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, green garbanzo hummus



VEGAN DINNER MENU

WOOD OVEN ROASTED OLIVES 8

FRESH MARKET VEGGIE CRUDITÉ ^{gf} 9

GREEN GARBANZO HUMMUS 9

chive flatbread

CARAMELIZED BRUSSELS 11

strawberry habanero, freeze-dried strawberries

CHARRED SHISHITO PEPPERS 9

shoyu, lemon

BROCCOLINI AND ROASTED GARLIC FLATBREAD 16

red sauce, chili paste

BABY GEM SALAD ^{gf} 15

heirloom cherry tomatoes, red onion, red wine vinaigrette

WILD MUSHROOM FLATBREAD 17

roasted mushrooms, red sauce, leeks, parsley, truffle oil

BRAISED CELERY ROOT POT PIE 28

roasted peppers, baby carrots, cashew alfredo, potato flatbread

SMASHED FINGERLINGS 9

truffle oil, parsley