

FRESH KITCHEN & CRAFT COCKTAILS

STARTERS AND SMALL PLATES

Cauliflower Au Gratin	10
pesto, greens, fennel <i>nfo/gf</i>	
Lemon Hummus	10
roasted tomatoes, olives, crudité, flatbread <i>nf/gfo</i>	
Tempura Brussels Sprouts	sm 8 lg 10
garlic balsamic <i>nf/gf</i>	
Sweet Potato Fries	sm 9 lg 11
tempura, maple syrup, smoked paprika <i>nf/gf</i>	
Socca	9
garbanzo cake, romesco, rosemary oil <i>gf</i>	
Cabbage Dumplings	9
ginger miso, cashews <i>gf</i>	

SOUPS

Parsnip Bisque	6
rosemary oil, fennel fronds, crostini <i>nf/gfo</i>	
Hungarian Mushroom	6
cashew crème fraîche, crostini <i>nfo/gfo</i>	

SALADS

Pomegranate Salad	11
pomegranate seeds, orange segments, farro, white balsamic vinaigrette <i>nf/gfo</i>	
House Salad	10
mixed greens, carrots, tomatoes, cucumbers, garbanzo beans, sweet onion vinaigrette <i>nf/gf</i>	
Pickled Beets	11
sweet red onions, shaved fennel, citrus glaze, baby kale <i>nf/gf</i>	
<i>Add grilled tofu, marinated tempeh, crispy seitan or quinoa</i>	3.50

ENTRÉES

Cauliflower Mushroom Polenta	14
snap peas, tomato cream, cilantro, lime <i>nf/gf</i>	
Sage Gnocchi	15
roasted sweet potatoes, apples, cherries, kale, cashew cream	
Curried Seitan	12
snap peas, carrots, jasmine rice <i>nf/gfo</i>	
Lentil Fritters	13
tahini vinaigrette, tomato, cucumber, onion, cashew crème fraîche, grilled flatbread <i>gfo</i>	
Fettuccini	14
roasted tomatoes, mushrooms, shallots, kale, garlic, white wine béchamel <i>nf/gfo</i>	
Quinoa Bowl	13
grilled pineapple, brussels sprouts, cherries, almonds, pickled onions, carrots, ginger soy <i>nfo/gf</i>	

SIDES

Herb Potatoes	<i>nf/gf</i>	4
Side House Salad	<i>nf/gf</i>	6
Seasonal Vegetables	<i>nf/gf</i>	4
Quinoa	<i>nf/gf</i>	5

DESSERTS

Ice creams/sorbets	5	
Caramel Apple Tostada	<i>nf</i>	7
Chocolate Bread Pudding	8	
chipotle cinnamon custard		
Ginger Pear Crisp	7	
red wine, coconut cream <i>nf/gf</i>		

01/18

nf - nut free / *gf* - gluten free

nfo - nut free option / *gfo* - gluten free option

