

# LUNCH MENU

(MONDAY - FRIDAY, 10:30AM-1PM)

## COCKTAILS (18)

### CLOVERACHIEVER

Raspberry nectar tea-infused gin, with housemade raspberry syrup and chickpea aquafaba.

### PEARTINI

Ginger pear tea-infused vodka, with candied ginger garnish.

### CHAMOJITO

Chamomile citron tea-infused rum, with mint and sparkling water.

### IN THE GROVE

Blended, strained, and shaken sweet corn & coconut, with tequila & jalepeño.


### HAREOLD'S FASHIONED

Our take on the traditional Old Fashioned, made with earl grey tea, maple syrup, and brandished with cherry.

## APPETIZERS

**BEET & PALM HEART CEVICHE** ..... 14  
Vinaigrette-marinated beets layered w/ palm hearts & avocado.

 **TABASCO CAULIFLOWER POPPERS** ..... 12  
Garbanzo flour breaded cauliflower, air-fried, doused in buffalo sauce, sprinkled with sunflower parmesan, served w/ blue cheese and celery.  
\*Option to sub w/ house made ranch.

**DIP DUO** ..... 12  
• Marinated black beans, sweet corn, tomatoes, & avocado.  
•  Spinach madeline pepperjack.

 **FROMAGE & FRUIT HARECUTERIE** ..... 22(SAMPLE) / 45(SHARE)  
Rotating selection of dried and fresh fruits with an herbed assortment of cashew cheeses. \*Pair with our organic wine or beer.

## SOUPS & SALADS

**SEASONAL SOUP** ..... MARKET  
Seasonal soup made from fresh and locally sourced ingredients.

**KALE CAESAR SALAD** ..... 15


**SUPERFOOD ROMAINE SALAD** ..... 15

## BEVERAGES

FILTERED WATER FOR THE TABLE  
STILL (1) SPARKLING (2)

PREMIUM HOT & ICED TEA FORTÉ HERBAL TEAS (MARKET)


## SANDWICHES

 **BUFFALO MAITAKE** ..... 20  
Air-fried maitake mushroom buffalo tempura with ranch or blue cheese dressing on a pretzel bun. \*Sub sourdough bun for gf option.

**CAPRI** ..... 18  
Layers of marinated artichoke, cashew mozzarella, tomato, basil, roasted red and yellow pepper pesto, grilled balsamic mushrooms on ciabatta bread.

**BBQ JACKFRUIT** ..... 16  
Tangy bbq pulled jackfruit with seasonal seared fruit on a pretzel bun.  
\*Sub sourdough bun for gf option.

**BEET BURGER** ..... 18  
Most popular Beet patty with coleslaw and french vinaigrette on a pretzel bun. \*Sub sourdough bun for gf option.

 **BANH MI** ..... 16  
Baked organic tofu with marinated radish and creamy sriracha over a baguette. \*Peanut sauce.

## SIDES

**BLACKENED BRUSSEL SPROUTS W/TABASCO AIOLI** .... 10

**COLE SLAW** ..... 6

**CREAMY POTATO SALAD W/GREEN PEAS** ..... 8

**SIDE SALAD** ..... 7

Our menu is 100% plant-based (there are no animal products), mostly gluten-free, and mostly organic (pesticide-free fruits & vegetables), and locally sourced.

 Menu item contains nuts. 20% gratuity is included on dine-in and 15% gratuity is included on to-go orders. 2% Credit Card Charge added to bill.

