

LUNCH MENU

(MONDAY – FRIDAY, 10:30AM–1:30PM)

COCKTAILS (18)

CLOVERACHEEVER

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.

WHITE RABBIT

Tequila shaken and strained with agave, lime, orange juice, coconut cream, and garnished with coconut flakes.


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/ 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
Farmers harvest with locally sourced ingredients.

SEASONAL SALAD MARKET

DESSERT

CHEF'S CHOICE MARKET


SANDWICHES

 **BUFFALO MAITAKE** 20
Air-fried maitake mushroom buffalo tempura with ranch or blue cheese dressing on a pretzel bun. *Gluten-free option available.

CAPRI 18
Layers of marinated artichoke, cashew mozzarella, tomato, basil, roasted red and yellow pepper pesto, grilled balsamic mushrooms on chef's choice bread.

BBQ JACKFRUIT 16
Tangy bbq pulled jackfruit with seasonal seared fruit on a pretzel bun. *Gluten-free option available.

BEET BURGER 18
Most popular Beet patty with coleslaw and french vinaigrette on a pretzel bun. *Gluten-free option available.

 **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 7

SIDE SALAD 8

SEASONAL ADDITIONS MARKET

BEVERAGES

FILTERED WATER FOR THE TABLE: STILL (1) SPARKLING (2) | PREMIUM HOT & ICED TEA FORTÉ HERBAL TEAS: (MARKET)

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.

