



Appetizers

Beet ceviche 14

Vinaigrette-marinated beets layered w/ palm hearts & avocado.

Tabasco cauliflower poppers 14

Garbanzo flour breaded cauliflower, air-fried, doused in buffalo sauce, sprinkled with cashew parmesan.

*Option to sub w/ house made ranch.

Mini Handpies (8) 14

- Superfood mushroom blend: maitake, trumpet.
- Spinach madeline pepperjack.

Brussel sprouts 10

Char-grilled, lightly salted, lemon. Tabasco aioli sauce.

Curried chickpea salad 8

Curry spice blend, chickpeas, celery, cucumber.

Flatbread 18

Gluten-free, seasonal rotation.

Trumpet mushroom scallops 20

Seared trumpet mushrooms, creole remoulade

Cashew cheese tasting 25sm/45^{lg}

Rotating selection of dried & fresh fruits w/ an herbed assortment of cashew cheeses. *\$18 wine tasting.

Soup & Salad

Seasonal Soup 8 cup/16 bowl

Seasonal Salad 9 small/18 full

Locally-sourced organic lettuce, variable mix.

Hours & Info

Lunch: Wednesday – Friday, 11 AM - 2 PM

Dinner: Friday's 5:30 - 10 PM

Mardi Gras High tea: RSVP Feb. 22, Saturday

Sandwiches

*GF option +2

Buffalo maitake 21

Air-fried maitake mushroom buffalo tempura w/cashew blue cheese on a pretzel bun.

Caprese 18

Grilled and marinated artichoke, cashew mozzarella, tomato, basil, served w/ toasted ciabatta bread.

BBQ jackfruit 18

Housemade barbeque sauce w/pulled jackfruit on a pretzel bun.

Beet burger 18

Most popular Beet patty with coleslaw and Russian dressing on a pretzel bun.

Oyster mushroom po-boy 20

Air-fried, ossed in almond flour, baja seasoning, served on New Orleans po-boy bread w/frisee lettuce, tomato, pickles, horseradish sauce.

Slider Trio (mix of 3) 21

Buffalo maitake, BBQ jackfruit, Beet burger.

Entrees

Roasted Maitake 32

Roasted in a lapsong tea rub, served with a red wine reduction over gouda polenta.

Lentil Loaf 26

Baked lentil loaf w/maple ketchup dressing, sweet potato mash, cranberry sauce

Wellington 36

Charred trumpet mushrooms, maple-glazed jackfruit, lentil stuffing, smoked sea salt, wrapped in pastry dough.

