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VEGETARIAN

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FIRST COURSE

House Made Focaccia 8
seasonal accompaniment (d,g)

Avocado Crispy Rice 16
spiced peanuts, chili crunch (g,n)

Veggie Cobb Salad 16
romaine, watercress, hard cooked egg, avocado, tomatoes, crumbled blue cheese, blue cheese vinaigrette (d)

Baby Gem Salad 17
gem lettuce, peppadew peppers, locatelli cheese, brioche croutons, balsamic vinaigrette (d,g)

Mediterranean Crunch Salad 17
arugula, red cabbage, carrot, cucumber, feta cheese, golden raisins, spiced chickpeas, tahini vinaigrette (d)

Korean Kimchi Fritters 18
tofu, cabbage slaw, kimchi vinaigrette (d)

ENTREES

Vegetable Lasagna 27
spinach, eggplant, mushrooms, caramelized onion, parmesan, sun-dried tomato cream (d,g)

Crispy Kung Pao Tofu (V) 26
sticky rice, bok choy, shiitake mushrooms, peanuts, kung pao sauce (g,n)

Coconut Curry Rice Bowl 25
coconut curry sauce, chinese broccoli, lomi lomi tomato (d)

Grilled Portobella 24
american cheese, avocado, lettuce, tomato, chipotle aioli (d,g)

Parisienne Gnocchi 28
chive gnocchi, asparagus, mushrooms, tomato cream, sun dried tomato pesto, shaved locatelli (d,g)

SIDES 12 Each		
Chinese Broccoli	Yukon Potatoes (d)	Roasted Mushrooms (d)
Truffle Fries (d,g)	Asparagus (d)	Corn Succotash

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***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

V - Vegan / Allergies: d:dairy, g:gluten, n:nuts, s:shellfish / 20% gratuity will be added to parties of 6 or more
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash