

.....

VEGETARIAN

.....

FIRST COURSE

House Made Bread 8
whipped ricotta, clover honey, sea salt (d,g)

Avocado Chili Crunch 16
cashew chili crunch (n)

Heirloom Tomato Burrata Salad 17
shaved vidalia onions, basil pesto, grilled bread (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)

Grilled Portobella 25
american cheese, avocado, lettuce, tomato, chipotle aioli (d,g)

Eggplant Parmesan Gratin 27
grilled eggplant, tomato basil, broccolini, calabrian chilis, locatelli (d,g)

Coconut Rice Bowl 25
coconut lemongrass jus, sticky rice, roasted baby carrots, broccolini, thai basil (d)

Veggie Mezze Tower 25
roasted garlic hummus, cucumber feta dip, olive tapenade, cucumber, bagel chips, lavash chips, pickled vegetables (d,g)

SIDES 12 Each

Broccolini (d)

Yukon Potatoes (d)

Roasted Mushrooms (d)

Truffle Fries (d,g)

Asparagus (d)

Corn Succotash (d)

.....

***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