



"Food Fresh from Farm to Table"

Specials

March 13, 2018

SOUPS

\$5 half pt / \$8 pt / \$13 qt

‡ Sweet Potato

Mushroom Barley

APPETIZERS

Trio of Mushrooms 16

Served with grilled portobello in a cabernet reduction, sautéed wild mushrooms, cornmeal crusted oyster mushrooms with tomato sauce

‡ Guacamole 12

Served with ranchero sauce and tortilla chips

ENTREES

*‡ Beyond Burger 17

Served with caramelized onions, mozzarella cheese, lettuce, tomato, pickles, sriracha aioli, and truffle fries with cashew parmesan

‡ Pumpkin Seed Crusted Tofu 22

Served with sautéed broccoli, oyster mushrooms, string beans, spinach, cauliflower, beluga lentil sauce, topped with an avocado salad

‡ Penne 20

Served with sautéed green peas, arugula, tomatoes, capers, oyster mushrooms, garlic lemon white wine sauce

The above burger special is available gluten-free for an additional \$3

The above pasta special is available gluten-free for an additional \$2

SIDES

‡ Daily Greens 7

Bok Choy, Napa Cabbage, Collard

‡ Daily Vegetables 7

Carrots, Cauliflower, Zucchini

DESSERT

‡ Ice Cream & Sorbet Sampler 9

Vanilla Soy, Pineapple sorbet, Ginger Cookie Caramel



‡ Available Gluten Free
*Contains Nuts or Seeds