

PLANT ADDICTS UNITE! \\ \title{
Vegan Menu
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## A La Carte...

## Salad

EAT YOUR GREENS

FIELD GREEN SALAD*
12|16
roasted beets, radish, pear, craisins, toasted seeds, raspberry balsamic vinaigrette +ADD TOFU

## Small Plates

WE LOVE GOOD COMPANY

SHAVED BRUSSELS SPROUTS*^
sautéed red onions, honey mustard, sunflower seeds

HOUSE FRIES* + 9
pre-emption plant \& produce rosemary \& garlic, house made ketchup

TEMPURA CAULIFLOWER*^+
choice of: miso glaze, bbq sauce,
house ketchup or honey hot sauce

## Grilled Flatbreads

MADE IN HOUSE USING NYS FLOURS

THIRD EYE FUNGI MUSHROOM
white garlic, caramelized onions, olive oil \& herbs

## SLICED PEAR

pear purée, caramelized onions, broccolini, sunflower seeds

A $2 \%$ hospitality supplement is added to all checks to help our restaurant provide competitive pay \& benefits to our hardworking employees. This is not gratuity. If you would like to opt out, please let us know, no questions asked.

## Mains

IN VEGETABLES WE TRUST
TOFU VEGETABLE RICE BOWL
turmeric rice, miso glaze, pickled red onions, sautéed market vegetables, scallions, peanuts, sesame seeds
VEGETABLES DU JOUR* ..... 24
chef's daily seasonal preparation +ADD TOFU ..... 4
PASTA PRIMAVERA* ..... 26
butternut squash, cauliflower, brussels sprouts, peppers \& onions, olive oil, white wine, garlic \& herbs choice of: gluten free penne or shells +ADD HOUSE FOCACCIA BREAD

## Dessert

DON'T FORGET THE SWEET STUFF
CHOCOLATE COCONUT TART* ..... 10
dark chocolate \& coconut milk filling,almond flour crust, seasonal fruit coulis+ADD A SCOOP OF SORBET4
SORBET* ..... $4 \mid 10$
house made, seasonal flavors, 1 or 2 scoops
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If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.
(*) gluten free or options available(+)items fried in our veggie oil fryermay contain trace amounts of shellfish

