

— LUNCH & DINNER | VEGAN —

STARTERS

PRETZEL TWISTS 9

(no cheese or beer mustard, sub spicy brown mustard)

BUTTER BEAN HUMMUS

(no minted yogurt)

za'atar pita, chickpea fritters, sumac oil 9

HAND-CUT PUB CHIPS 5

add basil vegenaise +65¢

CHIPS & SALSA VERDE 5

GREENS

FIELD MIX

(no crouton or feta | sub sherry vinaigrette)

roma tomato, cucumber, artichoke, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9

BUTTER LETTUCE

(no cheese, bacon or egg | sub lemon vinaigrette)

applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10

ROCKET MIX

(no goat cheese croquette)

arugula, spinach, beets, fennel, red onion, sun-dried cranberries, walnuts, sherry vinaigrette HALF 8 | FULL 11

*“Some weasel took the cork
out of my lunch.”*

~ W. C. FIELDS

SANDWICHES

FALAFEL WRAP

(no feta | no yogurt dressing, sub olive oil)

chickpea-kale fritters, butter bean hummus, roma tomato, cucumber, red onion, cabbage, lavosh 10

VEGGIE BEET BURGER

(no cheddar | no chipotle aioli, sub basil vegenaise)

heirloom farro-anasazi bean patty, avocado, basil vegenaise, micro-greens & tomato vinaigrette on cornmeal bun 11

ENTREES

JACKFRUIT TAMALES

blue corn masa tamales, dueling rojo & verde salsas, heirloom anasazi beans, beer-battered avocado 14

VEGAN VEGGIE PASTA

wild mushrooms, root veggies & brussels sprouts tossed with olive oil & light veggie broth 12

SIDES

BELGIAN-STYLE FRY MINI 3 | JUMBO 6

SWEET POTATO FRY MINI 4 | JUMBO 7

CRISPY YUKON GOLD POTATOES 4

PEAS & SHIITAKES 5

(no truffle butter)

ROASTED BEETS & WALNUTS 5

(no goat cheese)

ROASTED BRUSSELS SPROUTS 5

(no bacon or honey)

Please be aware that during normal kitchen operations involving shared cooking & preparation areas, the possibility exists for food items to come in contact with other food product.

