November 2026 Vegan Menu

$52 Prix Fixe 3 Course Menu

Choice of One From Each Category

Starters

GF **Baby Romaine Vegan "Bacon" Wedge** - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes **13**

GF **Chimichurri Grilled Tofu Skewers** - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions **14**

GF **Chickpea & Artichoke Vegan "Crab" Cake** - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade **14**

Balsmaic Roasted Fig Toast - Almond Ricotta, Pistatios, Crispy Rice Paper Vegan "Bacon", Vegan Honey **14**

Portobello Vegan "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon **13**

GF **Vegan "Oysters" Rockefeller** - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade **14**

Entrées

Vegan "Beef" Wellington **31**

Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry

Crispy Vegan "Chicken" Bucatini **30**

Bucatini, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Peppers & Mushrooms, Butternut Squash Alfredo

GF **Vegan Lions Mane "Beef" Bourguignon** **32**

"Fungi Jon" Lions Mane Mushrooms, Shallots, Carrots, Pearl Onions, Idaho Mash, Red Wine Reduction

"Ricotta" & Spinach Stuffed Shells **31**

Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil

Sweets

Churro Waffle - Crispy Pumkin Cinnamon Sugar Waffle, Pistachios, Housemade Ice Cream **14**

The Brookie - Infused with Oreo & Brownie, House Ice Cream of The day, Caramel & Chocolate Sauce **14**