



April 2026 Vegan Menu

\$49 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 **12**
- GF Chimichurri Grilled Tofu Skewers** - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions **13**
- GF Chickpea & Artichoke Vegan "Crab" Cake** - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade **13**
- Strawberry Toast** - Almond Ricotta, Basil, Crispy Rice Paper Vegan "Bacon", Vegan Honey **13**
- Portobello Vegan "Escargot"** - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon **12**
- GF Vegan "Oysters" Rockefeller** - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade **13**

Entrées

- Vegan "Beef" Wellington** **30**
Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry
- Crispy Vegan "Chicken" Bucatini** **29**
Tuscan Alfredo, Bucatini Pasta, Almond Ricotta, Crispy Kale, Red Peppers, Tomatoes, Green Peas
- GF Vegan Salisbury "Steak"** **29**
Chickpea, Mushroom & Oat Patty, Idaho Mash, Broccolini, Caramelized Shallot-Porcini Gravy
- "Ricotta" & Spinach Stuffed Shells** **30**
Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil

Sweets

- Churro Waffle** - Crispy Cinnamon Sugar Waffle, Pistachios, Housemade Ice Cream **14**
- The Brookie** - Infused with Oreo & Brownie, House Ice Cream of The day, Caramel & Chocolate Sauce **14**