



August 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	Hearts of Palm "Ceviche" - Red Onions, Cucumber, Tomato, Cilantro, Jalapeno, Lime, Plantains	12
	Roasted Peach Toast - Almond Ricotta, Pistatios, 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
	Bucatini, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Peppers & Mushrooms, Butternut Squash Alfredo	
GF	Vegan Lions Mane & Portobello "Short Rib"	30
	"Fungi Jon" Lions Mane Mushrooms, Portobello, Idaho Mash, Broccolini, Red Wine Bordelaise	
	"Ricotta" & Spinach Stuffed Shells	30
	Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil	

Sweets

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