



January 2026 Vegan Menu

~ \$49 Prix Fixe 3 Course Menu ~

~ A La Carte ~

Starters ~ Choice of One ~

GF	Baby Romaine "Vegan Bacon" Wedge - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes	12
	Chickpea & Artichoke Vegan "Crab" Cake - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
GF	Chimichurri Grilled Tofu Skewers - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions	13
	Pear Toast - Almond Ricotta, Blue Cheese, Crispy Rice Paper Bacon, Pistachios, 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, Bread Crumbs, Remoulade, Parmesan	13

Entrees ~ Choice of One ~

	Vegan "Beef" Wellington	30
	Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry	
	Crispy Vegan "Chicken" Bianca	29
	Cashew Alfredo, Vermicelli, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Butternut Squash	
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 ~ Choice of One ~

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