



## **June 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**
- 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 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**