



chef's vegetarian/vegan menu
three course sample menu ~65

for the table 9 each

nut trio* *gf*

spicy pecans, marcona almonds, pistachios

spicy country fried cauliflower*

chili threads, sweet soy

marinated olives* *gf*

kalamata, cerignola, frescatrano, athos, pepperoncini

blistered shishito peppers* *gf*

miso vinaigrette, furikaki, cauliflower, chili threads

first course

(choice of)

winter green salad**

apples, grapes, danish blue cheese,
spiced pecans, red wine vinaigrette

kale caesar salad**

baby kale, arugula, avocado, grana padano,
vegan caesar dressing

carrot coconut soup*

vadavon, chive oil, beet powder

entrée

(choice of)

cacio e pepe risotto*

porcini mushrooms, tempura enoki,
asparagus, grana padano

country fried cauliflower*

quinoa, sautéed vegetables, ponzu, micro cilantro

pappardelle pasta primavera

cherry tomatoes, zucchini, asparagus, crispy garlic, basil

dessert

(choice of)

sticky toffee pudding cake

whipped cream, rum toffee sauce, almond tuile

sorbet*

mango & raspberry

vanilla crème brûlée

fresh berries

cheese plate

xo aged gouda, danish blue, beehive barely buzzed
espresso, accompaniments *additional 5*

** can be made vegan*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness