

# PLUM BISTRO

OUR MENU ITEMS ARE PROUDLY MADE WITH ORGANIC VEGAN INGREDIENTS

## APPETIZERS

SAUTÉED MAITAKE MUSHROOMS - garlic, sea salt, pepper, dry vermouth, lemon, micro-greens G/F, S/F 13

AVOCADO ROLL - chipotle aioli, carrots, asparagus, pickled cabbage, red onions, nori rice wrap G/F 12

BUTTERY THUMBELINA CARROTS - white wine, Spanish almonds, micro-greens G/F, S/F 11

CHARRED BROCCOLINI - sweet red peppers, garlic, sea salt, black pepper, lemon G/F, S/F 10

BABY KALE & PECAN PATE SALAD - blueberries, parmesan, and lemon-citrus dressing 12

SPICY CAJUN MAC 'N' YEASE - our famous mac & 'cheese' 9 (g/f option 10)

TONIGHT'S SOUP - 9

## ENTREES

GRILLED OLIVE PESTO TOFU - asparagus, smashed purple potatoes G/F 19

TEMPEH VERMOUTH - broccoli, mashed potatoes, kalamata olive rosemary sauce G/F 21

ALMOND CAPER TOFU PICCATA - with spaghetti, spinach, parmesan, in a white wine sauce 23

HERB & LEMON SEASONED GRILLED 'FISH' - with pink lady and fresh fennel slaw, red quinoa, and white wine butter sauce G/F 23

CUBAN BLACK BEAUTY - cumin spiced grilled tofu, black bean puree, fried avocado, sautéed baby bok choy 22

PAN SEARED CREOLE TEMPEH - celery root puree, wilted collard salad, toasted cashews, and cherry tomatoes in butter sauce G/F 23

## SOY FREE

TRUFFLE MUSHROOM SCALLOPS - beetroot purée, roasted red pepper, cashew ricotta tart 21

SKILLET LASAGNA - cashew ricotta, red wine marinara sauce, sautéed spinach, portobello mushrooms, fresh-herbed garlic bread 19

## DINNER SALADS

AVOCADO GRAPEFRUIT AND EDAMAME SALAD - baby kale, celery, blood orange, citrus vinaigrette G/F 14

MAMA AFRICA SALAD - baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, lemon vinaigrette, mustard aioli G/F 14

## GOURMET BURGERS

**All Burgers Served with Russet Fries.**

JERK TOFU & YAM - with grilled onions, tomato, and pickled cabbage 15 (g/f 17)

KALE CAESAR & TEMPEH - panko-crusting tempeh, cucumbers, tomato, caramelized onions, raw kale, caesar dressing 17

RED LENTIL & DILL - oven broiled lentil patties, kale, tomato, grilled onion, and dill aioli 16

BUFFALO PORTOBELLO - deep fried panko-coated portobello, buffalo hot sauce, ranch, grilled onions, cucumber, mixed greens 17

## HANDMADE PIZZAS

VEGGIE MONSTER - marinara and pesto sauce topped with sweet peppers, onions, mushrooms, broccoli, vegan cheese, fresh basil, parsley, and ribboned kale S/F 17 (g/f 19)

AVOCADO FLATBREAD - cilantro pesto and tahini yogurt sauce, with oven roasted tomatoes, avocado, and micro-greens S/F 17 (g/f 19)

*\*S/F=soy free, \*G/F=gluten free, g/f option=please ask your server for details*

*\*\*Please inform us of any serious allergies so that we may serve you better. It is not advisable to eat food prepared on equipment shared with gluten if you have Celiac Disease.*

*\*\*\*Parties of 6 or more will be charged a service charge of 18%*

***We are happy to split checks a maximum of 3 ways***