

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* 14
AVOCADO ROLL *chipotle aioli, carrots, asparagus, pickled cabbage, red onions, nori rice wrap G/F* 14
BUTTERY THUMBELINA CARROTS *white wine, Spanish almonds, microgreens G/F, S/F* 13
CHARRED BROCCOLINI *sweet red peppers, garlic, sea salt, black pepper, lemon G/F, S/F* 12
BABY KALE & PECAN PATE SALAD *blueberries, parmesan, and lemon-citrus dressing* 12
SPICY CAJUN MAC 'N' YEASE *our famous mac & 'cheese' 12 (g/f 14)*
TONIGHT'S SOUP 9

ENTREES

- PAN SEARED CREOLE TEMPEH *parsnip puree, collard salad, toasted cashews, cherry tomato butter sauce G/F* 25
CUBAN BLACK BEAUTY *cumin spiced grilled tofu, black bean puree, fried avocado, sautéed baby bok choy* 24
HERB & LEMON GRILLED 'FISH' *pink lady & fresh fennel slaw, red quinoa, white wine butter sauce G/F* 25
TEMPEH VERMOUTH *broccoli, mashed potatoes, kalamata olive rosemary sauce G/F* 23
ALMOND CAPER TOFU PICCATA *spaghetti, spinach, parmesan, white wine sauce* 25
GRILLED OLIVE PESTO TOFU *asparagus, smashed purple potatoes G/F* 21

SOY FREE

- TRUFFLE MUSHROOM SCALLOPS *beetroot purée, frisee apple salad, roasted red pepper, cashew ricotta tart* 23
SKILLET LASAGNA *cashew ricotta, red wine marinara sauce, sautéed spinach, portobello mushrooms,
fresh-herbed garlic bread* 21

DINNER SALADS

- AVOCADO GRAPEFRUIT AND EDAMAME SALAD *baby kale, celery, blood orange, citrus vinaigrette G/F* 15
MAMA AFRICA SALAD *baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, lemon
vinaigrette, mustard aioli G/F* 16

GOURMET BURGERS

All Burgers Served with Russet Fries.

- RED LENTIL & DILL *oven-roasted lentil patties, kale, tomato, grilled onion, and dill aioli* 17
JERK TOFU & YAM *grilled Jamaican spiced tofu, yam, pickled cabbage, caramelized onions, tomato* 17
(GF available for 2.5)
KALE CAESAR & TEMPEH *panko-crusted tempeh, cucumbers, tomato, onions, raw kale, caesar dressing* 18
BUFFALO PORTOBELLO *deep fried panko-coated portobello, buffalo hot sauce, ranch, grilled onions, cucumber,
mixed greens* 18 (GF available for 2.5)

HANDMADE PIZZAS

GF available for 3

- VEGGIE MONSTER *marinara, pesto, sweet peppers, onions, mushrooms, broccoli, vegan cheese, fresh basil,
parsley, ribboned kale S/F* 18
AVOCADO FLATBREAD *cilantro pesto, soy-free tahini yogurt sauce, oven roasted tomatoes, avocado, and
microgreens S/F* 18

*S/F=soy free, *G/F=gluten free

****Please inform our staff of any serious food allergies so that we may serve you better****

If you have Celiac Disease we ask that you consider all of our food is prepared on shared equipment before consumption

We are happy to split checks a maximum of 4 ways

Plum Bistro has elected to include a 20% service charge to each bill, 100% of which will be used to achieve equity in pay amongst our staff.