

Shares & Small Plates

Grilled Asparagus (gf) (nf)	\$15.5
blistered tomatoes, sausage & herb oil	
Beetroot & Citrus Salad (sf)	\$14.5
feta, fresh herbs, pepitas, and buttered crostini	
Maitake Sauté (gf)	\$15.5
maitake mushrooms with cauliflower pureé and fennel fronds	
Grilled Korean Bok Choy (gf) (sf) (nf)	\$14.5
sesame bok choy, korean chili & lemon	
Spicy Cajun Mac & Yease (nf)	\$14.5
our famous plant loving macaroni and cheese available gluten free +\$2	
Pan Roasted Cauliflower (gf) (sf)	\$14.5
lemon, olive oil, garlic, fresno chilis, fresh herbs, spanish almonds	
Avocado Roll (gf) (nf)	\$16.5
chipotle aioli, carrot, asparagus, raw red onion, pickled cabbage, nori rice wrap	
Mama Africa Salad (gf)	\$19.5
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	
Soup of the Night	\$11.5

Handmade Pizzas

available gluten free +\$3

Sausage, Mushroom & Spinach Pizza (nf)	\$22.5
marinara, mozzarella, olive oil, sun dried tomatoes, sweet peppers, fresh herbs on hand formed pizza bread	

Bistro Burgers

available gluten free +\$2.5

BBQ Chick'n Burger (nf)	\$21.5
bbq seitan, potato salad, mustard, grilled onions, jalapeño slaw, served with fries. Not available gluten-free.	
BLT Burger (nf)	\$19.5
smoked tofu, potato salad, tofu bacon, lettuce, tomato, grilled onions, housemade burger sauce, served with fries	
Buffalo Portobello Burger (nf)	\$19.5
deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens, served with fries	
My American Guy Cheese Burger (nf)	\$21.5
handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce, served with fries	

Plant Loving Entrées

Cuban Black Beauty (nf)	\$29
cumin spiced grilled tofu, black bean purée, fried avocado, sautéed bok choy, white wine butter sauce	
Tempeh Vermouth (gf) (nf)	\$28
broccoli, mashed potatoes, kalamata olive, rosemary sauce	
Portobello Wellington (sf)	\$30
pecan meat portobello, yam pureé, sautéed pea vines with mushroom jus	
Black Truffle Gnocchi	\$30
sausage, sweet pea, creamy parmesan sauce, pesto, lemon & olive oil-dressed arugula	
Crispy Black Pepper Chick'n (nf)	\$28
sausage, and bacon black eyed peas with charred escarole	
Edamame & Sweet Pea Ravioli	\$30
edamame, scallops, bacon, toasted almond bacon oil, lemon white wine sauce, spicy microgreens	
Pan Seared Creole Tempeh	\$29
served with steamed jasmine rice, wilted collard green salad, toasted cashews, cherry tomato butter sauce	

Please inform our staff of any serious food allergies. (gf) gluten free

All food is prepared on shared equipment that processes (sf) soy free

wheat, nuts, and soy. (nf) nut free

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. 100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes to the employee that served you. This service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us.

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