

STARTERS

Scalloped Trumpet Mushroom GF \$12
Sweet Pea & Edamame Purée, Spanish Almond
'Bacon' Crunch

Cajun Battered Fried Okra \$11
Ranch Aioli, Lemon Wedges

Spicy Cajun Mac 'N' Yease NF (GF+\$2) \$12
Our Famous Mac & Cheese

Squash Sauté SF GF NF \$13
Sweet Peppery NW Squash, Delicata &
Kabocha, Fresno Chilis, Red Wine Vinegar,
Agave, Black Pepper & Sea Salt

Roasted Beet and Grapefruit Caprese GF \$13
Cashew Gouda, Balsamic

Bacon Charred Brussel Sprouts GF \$14
Garlic, Olive Oil, Lemon Chili Flakes

Pan Roasted Cauliflower SF GF \$12
Lemon Olive Oil, Garlic, Fresno Chilis,
Fresh Herbs, Spanish Almonds

Avocado Roll GF NF \$14
Chipotle Aioli, Carrots, Asparagus, Pickled
Cabbage, Red Onions, Nori Rice Wrap

Winter Baby Salad SF GF \$16
Spinach, Arugula, Roasted Winter Squash,
Pomegranate Seeds, Avocado, Spicy Pecans, Cucumber,
Pear Chips, Pomegranate Ginger Vinaigrette

Mama Africa Salad GF \$16
Baby Greens, Avocado, Seasonal Fruit,
Tempeh, Seasoned Quinoa & Millet, Almonds,
Lemon Vinaigrette, Mustard Aioli

Soup of the Night \$9

GOURMET BURGERS

All Burgers Served with Russet Potato Fries

Buffalo Portobello (GF+2.5) \$18
Deep Fried Panko-Coated Portobello,
Buffalo Hot Sauce, Ranch, Grilled Onions,
Cucumber, Mixed Greens

Jerk Tofu & Yam (GF+2.5) \$17
Grilled Jamaican Spiced Tofu, Yam,
Pickled Cabbage, Caramelized Onions, Tomato

My American Guy NF (GF+2.5) \$18
Plant Based Cheese Burger, Field Roast Flat Patty,
Cheddar Cheese, Tomatoes, Grilled Onions,
Pickles, Special Sauce

Purple Haze (GF+2.5) \$17
Grilled Eggplant, Cashew Gouda, Fresh
Coriander Pesto, Shredded Kale, Raw Red Onion,
Sliced Tomato, Cucumber

ENTREES

Sweet Potato Gnocchi NF \$23
Broccoli Rabe, Wild Mushrooms, Garlic Sage,
White Wine Butter Sauce

BBQ Glazed Plant Loaf NF \$25
Mashed Potatoes, Skillet BBQ Shrimp, Mushrooms,
Peas & Carrots, White Wine BBQ Butter Sauce

Cuban Black Beauty NF \$24
Cumin Spiced Grilled Tofu, Black Bean Purée,
Fried Avocado, Sautéed Bok Choy,
White Wine Butter Sauce

Tempeh Vermouth GF NF \$23
Broccoli, Mashed Potatoes,
Kalamata Olive Rosemary Sauce

Beauty in the East GF NF \$23
Jackfruit Plant Balls, Charred Baby Heirloom
Carrots, Coconut Tahini, Fried Chickpeas,
Fresh Lebanese Herbs

Plant Based Shrimp Scampi NF \$25
Linguine pasta, Garlic, Capers, Vermouth White
Wine, Plant Based Butter, Black Pepper & Sea Salt,
Fresh Parsley, Grilled Garlic Bread

Handmade Beetroot & Ricotta Ravioli \$25
White Wine Spinach, Shallot Sauté, Pine Nut & Pepita
Dressing, Fresh Herb Microgreens

Ginger Pomegranate Fish \$24
Brown Sugar Acorn Squash & Bok Choy Sauté,
Pomegranate Seeds, Crispy Tofu Noodle

Dry Rubbed Moroccan Spiced Seitan SF NF \$23
Eggplant Purée, Fire Blasted Broccoli,
Toasted Pearl Couscous, Lemon Butter Sauce

Fresh Thyme Quinoa Pie SF GF \$23
Cashew Cheese, Roasted Wild Mushrooms,
Roasted Cauliflower, Topped with Spicy Kale &
Chard Sauté, Sunflower Seeds & Pumpkin Seeds

HANDMADE PIZZAS

Veggie Monster SF (GF+\$3) \$18
Marinara, Pesto, Sweet Peppers, Onions,
Mushrooms, Broccoli, Vegan Cheese, Fresh Basil,
Parsley, Ribboned Kale

Roasted Yam & Chickpea Flatbread SF (GF+\$3) \$18
Crispy Brussel Sprouts, Fresno Chilis, Toasted
Pine Nuts, Pomegranate Seeds, Fresh Herbs,
White Sesame Seed Olive Oil

SF Soy Free NF Nut Free GF Gluten Free

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LUNCH SALADS

Beet & Spinach GF \$12

Roasted Beets, Ricotta, Chopped Almonds, Parsley, Balsamic Vinaigrette

Mama Africa Salad GF \$15

Baby Greens, Avocado, Seasonal Fruit, Tempeh, Seasoned Quinoa & Millet, Almonds, Lemon Vinaigrette, Mustard Aioli

SANDWICHES

Served with Mixed Greens & Lemon Herb Vinaigrette
Make any Sandwich a Salad (+\$2.5)

Plum Reuben (GF+\$2.5) \$13

Tofu Strami, Vegan Cheese, Pickled Cabbage, Thousand Island Dressing

Avocado & Tofu (GF+\$2.5) \$13

Artisan Bread, Avocado, Pan Fried Tofu, Thick Sliced Tomatoes, Smoked Sea Salt, Pink Peppercorns

Miso Fried "Fish" (GF+\$2.5) \$14

Artisan Bread, Pickled Purple Daikon, Pickled English Cucumbers, Micro Greens, Sautéed Bok Choy

Vegan Tuna (GF+\$2.5) \$14

Tofu & Tempeh Salad, Thick Tomato Slices, Hot Sauce, Farm Greens, Raw Red Onion, Multigrain Toast

Chipotle Grill (GF+\$2.5) \$13

Baked Tempeh, Avocados, Grilled Onions, Tomatoes, Cilantro, Chipotle Aioli

Pesto Grilled Cheese (GF+\$2.5) \$13

Mozzarella & Cheddar Cheese, Sautéed Mushrooms, Grilled Onions

SHARES & SIDES

Spicy Cajun Mac 'N' Yease NF (GF+\$2) \$12
Our Famous Mac & Cheese

Roasted Beetroot Paleo Bruschetta \$8
Seared Scallop Mushrooms, Micro Greens

Brilled Pear Pecan Paté Paleo Bruschetta \$8
Arugula, Roasted Butternut Squash

Kale Chips \$8
Seasoned Kale Topped with Cashew Cheese

Yam Chips GF \$8
Savory Yam with Thyme and Roasted Garlic Oil

Rosemary Fries GF \$8
Russet Potatoe Fries, Roasted Garlic Oil

Housemade Aioli \$.75

Grilled Macrina Bakery Bread \$3

Soup of the Day \$9

LUNCH SPECIALS

Sweet & Spicy General Tso's Cauliflower \$13

Hot Cauliflower, Forbidden Rice, Broccoli, Green Onions

Roasted Red Pepper Quiche \$14

Olive Oil, Black Pepper, Arugula, Roasted Cherry Tomatoes

Flatbread Pizza \$15

Oven Roasted Tomatoes, Ricotta Cheese, Pesto, Micro Greens

Avocado Flatbread \$16

Fresh Coriander & Spinach Pesto, Tomato, Avocado, Soy Free Tahini Sauce

Macho Burrito \$13

Soy Chorizo, Black Beans, Seasoned Rice, Spring Mix, Cheese, Orange Pico de Gallo, Avocado, Chipotle & Jalapeño Aioli

Jamaican Wrap \$13

Jamaican Spiced Tofu, Smoked Yams, Pickled Coleslaw, Tomato, Onion, Lettuce, Mustard Aioli

PROTEIN GRAIN BOWLS

Red Quinoa & Mung Bean GF \$15

Roasted Yam, Pan Grilled Salt & Pepper Tofu, Shredded Endive, Housemade Miso Dressing

Miso "Fish" & Forbidden Rice GF \$15

Spicy Chili Sesame, Shredded Beets, Watercress, Housemade Sesame Dressing

Sautéed Caviar Lentils GF \$14

Tuscan Kale, Roasted Gold Beets, Maitake Mushrooms, Housemade Lemon Herb Vinaigrette

LUNCH DRINKS

Boylan's Root Beer \$4 | Fresh Juice \$5

Timbercity Ginger Beer \$6 Glass \$15 32oz Can

Purple Reign \$13

Crème de Violette, Lavender Bitters, Lemon, Sparkling Wine

Timbercity Ginger Mule \$13

Well Spirit of your choice, Lime, Simple Syrup, Ginger Beer

Hot Toddy \$11

Bourbon, Cinnamon Simple, Bitters

Sangria \$9 Glass \$27 Carafe

Wine \$8 House Red or White

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NF Nut Free

GF Gluten Free

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VEGAN COMFORT FOOD | BRUNCH

Our menu items are proudly made with organic vegan ingredients.

BREAKFAST DRINKS

Mimosa \$8

Sparkling Wine, Orange or Grapefruit Juice

Summon Mary A Bloody Mary \$12

Crater Lake Vodka, Fresh Herbs & Spices, Tomato, Carrot, and Lime Juice

Faire la Fête Rosé \$10

Stumptown Coffee \$4

Bottomless Cup

Iced Harmony Chai \$5

with Soy Milk, Regular, or Decaf

Remedy Hot Teas \$3.5

Local Loose Leaf Tea

Fresh Juice \$5

BRUNCH SPECIALS

Plum Breakfast Slam \$18

Pancakes with Cinnamon Butter, Tofu Scramble, Apple Sage Sausage, Breakfast Potatoes

Southern Slam \$18

Panko-Crusted Seitan, Biscuits & Gravy, Grits, Southern Collard Greens

Veggie Slam \$18

Cheesy Potato Cakes, Sautéed Spinach, Roasted Portobello Mushrooms, Pesto, Grilled Asparagus, English Muffin

Tofu Benedict \$16

Grilled Seitan & Tofu, Mixed Greens, Avocado Hollandaise, Tomatoes, Housemade Chips

THE LUNCH OF BRUNCH

Spinach & Yam Crêpe GF \$14

Sautéed Kale, Smoked Tofu, Spanish Almonds, Balsamic

Veggie Monster Pizza (GF+\$3) \$18

Marinara, Pesto, Sweet Peppers, Onions, Broccolini, Mushrooms, Vegan Cheese, Fresh Basil, Parsley, Ribboned Kale

Mama Africa Salad GF \$15

Baby Greens, Avocado, Seasonal Fruit, Tempeh, Seasoned Quinoa & Millet, Almonds, Lemon Vinaigrette & Side Mustard Aioli

SHARES & SIDES

Potatoes \$7 | Sausage \$7 | Toast \$3

Grits & Greens \$11

Parmesan Cheese, Roasted Mushrooms, Olive Oil

Homestyle Skillet Potatoes \$9

Yams, Onions, Rosemary, Roasted Garlic

Spicy Cajun Mac & Yease (GF+\$1) \$10

Our Signature Mac 'N' Yease

Biscuits & Gravy \$12

Homemade Biscuit and Country Gravy

Kids Pancake \$7

Plain Pancake, Whipped Cinnamon Butter, Maple Syrup. Only for Wee Ones.

Soup of the Day \$9

TOFU SCRAMBLES

Squash & Fennel Scramble (GF+\$2.5) \$14

Butternut Squash, Sage Apple Sausage, Fresh Fennel, Toast

Roasted Portobello & Peppers (GF+\$2.5) \$14

Portobello Mushroom, Anaheim Peppers, Charred Roma Tomatoes, Toast

PANCAKES, WAFFLES & FRENCH TOAST

Banana Hotcakes (GF+\$2.5) \$14

Topped with Grilled Banana, Whipped Cinnamon Butter, Maple Syrup

Blueberry Stack (GF+\$2.5) \$14

Blueberry Compote & Fresh Blueberries, Soy Sweet Cream, Whipped Cinnamon Butter, Maple Syrup

Citrus Blueberry French Toast (GF+\$2.5) \$14

Orange & Grapefruit Slices, Fresh Blueberries, Whipped Sweet Cream, Maple Syrup, Contains Nuts

Candied Apple 'Bacon' Waffles (GF+\$2.5) \$14

Maple Candied Granny Smith Apple, Smoked Tofu 'Bacon', Whipped Cinnamon Butter, Maple Syrup

SF Soy Free

NF Nut Free

GF Gluten Free

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DESSERTS

Cherry Ginger Crumble Pie NF SF **\$14**

Salted Caramel Ice Cream, Edible Flowers

Apricot Pimento Cheesecake GF NF **\$14**

Vanilla Graham Cracker Crust, Citrus Whipped Cream,
Agave Candied Grapefruit

Chocolate Almond Olive Oil Ice Cream Cake **\$13**

Ganache, Candied Citrus, Shaved Chocolate,
Tangerine “Honey”

Summer Berry Mousse Raw Tart GF **\$13**

Blackberry Mint Compote, Frosted Berries,
Powdered Sugar, Edible Flowers

Pineapple Ginger Lime Sorbet GF NF SF **\$12**

Shaved Toasted Coconut, Lime Sugar, Candied Ginger

SF Soy Free **NF** Nut Free **GF** Gluten Free

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HAPPY HOUR

SHARES & SIDES

Spicy Cajun Mac 'N' Yease (GF+\$1.5) \$9.5
Our Signature Mac & Cheese

Korean BBQ Shitake Mushroom Taco \$4
Shitaki Mushrooms, Pickled Beets, Nappa Cabbage

Plant-Based Fish Taco \$4.5
Fried "Fish", Red Cabbage Lime Slaw,
Avocado Cream Sauce

Fries & Housemade Sauce \$7.5
Dill Dipping Sauce, or Housemade Aioli

Fried Green Tomatoes \$9
Black Eyed Pea Relish

Oyster Mushroom Calamari \$9
Sweet Chili Sauce, Lemon

Garlic Ginger Cauliflower Bites \$9
Black sesame seeds, green onions, chilli flakes

Coriander Rubbed Seitan Skewers \$11
Chickpea Cucumber Dill Salad

Coconut "Shrimp" Skewers \$12
Black Sesame Cucumber Salad,
Sweet Chilli Dipping Sauce

"Plant-Based Crab" Cakes \$15
Cajun Remoulade Sauce, Black Eyed Pea Relish

Southern BBQ Slider \$4.5
BBQ Seitan, Red Cabbage Lime Slaw, Jalapeño Aioli

Plant-Based Charcuterie Plate \$14
Gouda Cashew Cheese, Roasted Red Pepper
Cashew Cheese, Herb Oil Pickled Mushrooms, Pears,
Figs, Spanish Almonds, Local Artisan Bread

Roasted Yam & Quinoa Salad \$7
Almond Slivers, Dried Cranberries, Pears,
Frisée, Lemon Vinaigrette

Memphis BBQ Popcorn \$6

Soup of the Day \$8

HAPPY HOUR DRINKS

You're Shady \$7
Fremont Summer Ale & Lemonade

Arnold is Drunk \$7
Lemonade & Modern Steep
Sweetened Tea with Well Vodka

Staggering through Timercity \$8
Well Rye Whisky, Timercity Ginger Beer

Get on the Greyhound \$7
Well Vodka, Grapefruit Juice, Rosemary Agave

Summon Mary... a Bloody Mary \$8
Crater Lake Vodka, Fresh Herbs & Spices,
Tomato, Carrot, and Lime Juice

Sangria \$7

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DRINK MENU

COCKTAILS

The Blacker the Berry Blackberry Cocktail **\$14**
Bulleit Whiskey, Blackberry Purée, Black Tea,
Agave, Pear Liqueur

That Drink She Made Margarita **\$13**
Tequila, Lime, Red Peach Rooibos Tea Agave

Back to Your Old Ways Old-Fashioned **\$14**
Rye Whiskey, Red Wine & Spiced Chai Soaked Oranges, Agave

Her Sage Soul Pear Fizzy **\$14**
Scotch, Spiced Vanilla Pear Liqueur, Lemon Juice, Sage 'Honey',
Allspice Dram, Ginger Beer, Pear slivers

Things Fall Apart Old-Fashioned **\$14**
Golden Rum, Brown Sugar, Spiced Bitters,
Ginger Liqueur, Apple Cider Ice Cube

Winter in India Cardamom Cocktail **\$14**
Vodka, Cardamom 'Honey', Lemon Juice,
Coconut Cream, Bitters, Star Anise

A Drop of Black Magic Dirty Martini **\$13**
Gin or Vodka, Dry Vermouth, Olive Brine, Black Olives

Follow Rudolph's Nose Cranberry Negroni **\$13**
Gin, Campari, Sweet Vermouth, Orange Bitters, Cranberry Juice

I'm Bloody Drunk Margarita **\$13**
Tequila, Blood Orange Juice, Lime Juice, Jalapeño 'Honey', Salt

Sangria **\$11** Glass **\$33** Carafe

BEER & CIDER

Fremont Interurban IPA WA **\$5**

Fremont Universal Ale WA **\$5**

Hale's El Jefe Weizen WA **\$5**

North Coast Schrimshaw Pilsner CA **\$5**

Dead Guy Brown Ale OR **\$5.5**

Mongoose IPA WA **\$7**

Scuttlebutt KEXP Transistor IPA WA **\$5**

Seattle Cider Dry or Semi Sweet (16oz) WA **\$7**

WHITES & SPARKLING

Black Oak Pinot Grigio '16 IT **\$10G \$38B**

Stafford Hill Riesling '11 OR **\$10G \$38B**

DAMA Chardonnay '15 WA **\$13G \$50B**

DAMA Cowgirl Blanc '15 WA **\$11G \$44B**

DAMA Cowgirl Blanc '15 WA **\$11G \$44B**

Phelps Creek OR **\$10G \$38B**

Venturosa Rose IT **\$11G \$44B**

Faire La Fête Brut FR **\$10.5G \$38B**

Faire La Fête Brut Rosé FR **\$10.5G \$38B**

Librato Rosso Orvietano Cabernet IT **\$13G \$50B**

REDS

City Limits Cabernet '13 WA **\$13G \$50B**

Organic Will Ridge Malbec '15 WA **\$14G \$54B**

Beau Joubert Shiraz '13 SA **\$12G \$47B**

Naches Heights Syrah '14 WA **\$14G \$54B**

Oak Lane Merlot Blend '15 SA **\$10G \$38B**

NON ALCOHOLIC

Lemonade \$5 | **Iced Tea \$4** | **Iced Chai \$5**

Timbercity Ginger Beer \$6 | **Boylan's Root Beer \$4**

Coffee \$4 | **Tea \$3.5** | **Juice \$5**

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