

Shares & Sides

Scalloped Trumpet Mushroom (gf) \$12

sweet pea & edamame purée, spanish almonds, baconish crunch

Cajun Battered Fried Okra (nf) \$11

side of housemade ranch aioli, fresh lemon wedge

Spicy Cajun Mac & Yease (nf) \$12

our famous plant loving macaroni and cheese available gluten free +\$2

Squash Sauté (sf) (nf) (gf) \$13

nw squash, delicata & kabocha, fresno chilis, red wine vinegar, agave, black pepper & sea salt

Roasted Beet & Citrus Caprese \$13

grapefruit, cashew gouda cheese, balsamic dressing

Charred Brussel Sprouts (nf) (gf) \$14

baconish, garlic, olive oil, lemon, chili flakes

Pan Roasted Cauliflower (sf) (gf) \$12

lemon, olive oil, garlic, fresno chilis, fresh herbs, spanish almonds

Avocado Roll (nf) (gf) \$14

chipotle aioli, carrot, asparagus, raw red onion, pickled cabbage, nori rice wrap

Winter Baby Salad (sf) (gf) \$16

spinach, arugula, roasted winter squash, avocado, pomegranate seeds, spicy pecans, cucumber, pear chips, housemade pomegranate ginger vinaigrette

Mama Africa Salad (gf) \$16

baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, housemade mustard aioli, housemade lemon vinaigrette

Soup of the Night \$9

Handmade Pizzas

available gluten free +\$3

Veggie Monster Pizza (sf) \$18

marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale

Yam & Chickpea Flatbread (sf) \$18

sesame seed olive oil, crispy brussel sprouts, fresno chilis, toasted pine nuts, pomegranate, fresh herbs

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

Bistro Burgers

served with fries, available gluten free +\$2.5

Buffalo Portobello Burger \$18

deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens

Jerk Tofu & Yam Burger \$17

grilled jamaican spiced tofu, yam, pickled cabbage, caramelized onion, tomato

My American Guy Cheese Burger \$18

handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce

Purple Haze Burger \$17

grilled eggplant, cashew gouda, fresh coriander pesto, shredded kale, raw red onion, sliced tomato, cucumber

Plant Loving Entrées

Sweet Potato Gnocchi \$23

broccoli rabe, wild mushroom, garlic, sage, white wine butter sauce

BBQ Glazed Plant Loaf (nf) \$25

mashed potato, skillet bbq shrimp, mushroom, peas, carrot, 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 (nf) (gf) \$23

broccoli, mashed potatoes, kalamata olive, rosemary sauce

Beauty in the East (nf) (gf) \$23

jackfruit plant balls, charred baby heirloom carrots, coconut tahini, fried chickpeas, fresh lebanese herbs

Shrimp Scampi (nf) \$25

linguine pasta, garlic, caper, vermouth, white wine, butter, black pepper & sea salt, fresh parsley, grilled garlic bread

Handmade Beetroot & Ricotta Ravioli \$25

white wine spinach, shallot sauté, housemade 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 (nf) \$23

eggplant purée, toasted pearl couscous, fire blasted broccoli lemon butter sauce

Fresh Thyme Quinoa Pie (gf) \$23

cashew cheese, roasted wild mushroom & cauliflower, spicy kale & chard sauté, sunflower & pumpkin seeds

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Spicy Cajun Mac & Yease (nf)	\$12
our famous plant loving macaroni and cheese available gluten free +\$2	
Roasted Beetroot Bruschetta	\$8
seared scallop mushrooms, micro greens	
Grilled Pear Bruschetta	\$8
paleo pecan paté, arugula, roasted butternut squash	
Kale Chips	\$8
crisp seasoned kale topped with cashew cheese	
Yam Chips (gf)	\$8
savory yam, thyme, roasted garlic oil	
Garlic Rosemary Fries (gf)	\$8
russet potato, rosemary, roasted garlic oil	
Soup of the Day	\$9
Grilled Macrina Bakery Bread	\$3
Scratch-Made Aioli	\$1
chipotle, ranch, dill, jalapeño	

Lunch Salads

Beet & Spinach (gf)	\$12
roasted beets, ricotta, chopped almonds, parsley, housemade balsamic vinaigrette	
Mama Africa Salad (gf)	\$15
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa and millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	

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 golden beets, maitake mushrooms, housemade lemon herb vinaigrette	

Lunch Specials

Sweet & Spicy General Tso's Cauliflower	\$13
hot cauliflower, forbidden rice, broccoli, green onion	
Roasted Red Pepper Quiche	\$14
olive oil, black pepper, arugula, garnished with cherry tomato	
Flatbread Pizza	\$15
roasted tomato, ricotta cheese, pesto, micro greens	
Avocado Flatbread	\$16
fresh coriander and spinach pesto, tomato, avocado, housemade soy free tahini sauce	
Macho Burrito	\$13
Our legendary burrito featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli	
Jamaican Wrap	\$13
jamaican spiced tofu, smoked yams, pickled coleslaw, tomato, onion, lettuce, housemade mustard aioli	

Plant Loving Sandwiches

served with mixed greens & housemade lemon herb vinaigrette. make any sandwich a salad +\$2.5, gluten free sandwich +\$2.5

Plum Classic Reuben	\$13
tofu strami, cheese, pickled cabbage, thousand island, rye bread	
Avocado & Tofu Toast	\$13
avocado, pan fried tofu, thick sliced tomato, smoked sea salt, cracked pink pepper, toasted multigrain	
Miso Fried Fish-Wich	\$14
pickled purple daikon, pickled cucumber, micro greens, sautéed bok choy, hoagie roll	
Tuna Salad Sando	\$14
tofu & tempeh salad, thick sliced tomato, hot sauce, mixed greens, raw red onion, toasted multigrain bread	
Southwest Chipotle Grill	\$13
spiced baked tempeh, avocado, grilled onions, tomato, fresh cilantro, housemade aioli, toasted rye bread	
Pesto Grilled Cheese	\$13
mozzarella, cheddar cheese, sautéed mushroom, grilled onion, multigrain	

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Plum Pastries

Scratch made recipes baked fresh daily

- Biscuits & Marmalade** (nf) \$12
whipped lemon poppy butter or whipped coconut cheesecake butter
- Salted Caramel Bread Pudding** (nf) (sf) \$11
Sugar Plum green apple ice cream
- Louisiana Style Beignets** (nf) (sf) \$9
strawberry rhubarb compote
- Chocolate Croissant** (nf) (sf) \$7
classic chocolate filled french pastry

French Toast & Pancakes

- Salted Caramel Apple French Toast** (nf) \$17
bruléed green apple, caramel sauce, whipped coconut cheesecake butter, maple syrup, available gluten free +\$3
- Cinnamon Roll Pancakes** (nf) \$17
candied orange rind, chocolate bark, maple syrup, whipped coconut cheesecake butter, available gluten free +2
- Classic Stack Pancakes** (nf) \$16
whipped lemon poppy butter, maple syrup, available gluten free +2
- Kid Pancakes** (12 and under, please) (nf) \$9
whipped coconut cheesecake butter, maple syrup, available gluten free +2

Shares & Sides

- Mac & Yease** (nf) \$12
our famous plant loving macaroni and cheese available gluten free +\$2
- Sausage** (nf) (gf) \$9
handmade American style sausage patty
- Bacon** (nf) (gf) \$9
smoked king oyster mushroom bacon
- Hashbrowns** (nf) (gf) \$11
grilled russet potatoes, sea salt, cracked pepper
- Cheesy Potato Cakes** (nf) (sf) (gf) \$9
daiya cheese, mashed potato pancake

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Plant Milkshakes

- Strawberry Cheesecake Milkshake** \$11
Sugar Plum ice cream, plant-milk, strawberry compote, cheesecake bits, graham cracker, add vodka shot +\$6
- Salted Caramel Milkshake** \$10
Sugar Plum ice cream, plant-milk, caramel syrup, caramel sauce, flake salt, add whiskey shot +\$7

Brunch Classics

- Cobb Salad** (gf) \$16
spinach, avocado, egg, cherry tomato, smoked gouda cashew cheese, housemade bacon vinaigrette
- Kale Caesar** (nf) (sf) \$14
kale, romaine, parmesan, fried chickpeas, cherry tomato, housemade caesar dressing, garlic bread
- Tofu Scramble** (nf) \$19
bell peppers, onions, mushrooms, bacon, avocado, toast, hashbrowns, available gluten free +2
- Just Egg Scramble** (nf) \$16
sausage, sautéed spinach, avocado, tomato herb oil relish, toast gluten free +2
- Chick'n & Waffles** (nf) \$18
chick'n fried seitan, country gravy, waffles, whipped butter, maple syrup
- Veggie Slam** (sf) \$20
cheesy potato cakes, spinach, grilled asparagus, portobello mushroom, pesto, english muffin, available gluten free +2
- Plum Slam** (nf) \$19
pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns, available gluten free +2
- Sausage & Apple Hash** (nf) \$15
butternut squash, kale, apple, housemade biscuit, whipped coconut cheesecake butter
- Skillet Tofu Sandwich** (nf) \$17
grilled ciabatta, housemade horseradish aioli, bacon, arugula, served with salad or hashbrowns, available gluten free +\$3
- Bistro Breakfast Sandwich** (nf) \$15
housemade sausage, apple, spinach, housemade dijon aioli, english muffin, served with salad or hashbrowns, available gluten free +2
- Veggie Monster Pizza** (sf) \$18
marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale, available gluten free +\$3
- Soup of the Day** \$9

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plum

bistro

Plant Loving Desserts

Sugar Plum Ice Cream **\$11**

strawberry rhubarb ice cream, pie crumbles

(sf) (nf)

Strawberry Rhubarb Cheesecake **\$13**

graham cracker crust, strawberry compote, dark chocolate pistachio and hazelnut bark

(gf)

Salted Caramel Bread Pudding **\$14**

vanilla bean bourbon cream sauce, Sugar Plum apple cider ice cream

(nf)

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Happy Hour Drinks

That Drink She Made Margarita \$9
tequila, lime, red peach rooibos tea, agave

Paradise \$9
Mezcal, Aperol, lemon juice, jalepeno-pineapple syrup

Malaysian Flower \$8
hibiscus infused vodka, Brovo floral vermouth, Luxardo maraschino

Tall and Dark \$9
Skipper dark rum, lime, ginger beer

Summon Mary... a Bloody Mary \$8
crater lake vodka, fresh herbs & spices, tomato, carrot, lime

Daily Wine

Please ask your server

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Happy Hour Bites

Spicy Cajun Mac & Yease (nf) \$9.5
our famous plant loving macaroni and cheese available gluten free +\$1.5

Korean BBQ Taco (nf) (gf) \$4
bbq shiitake mushrooms, pickled beet, napa cabbage slaw

Fried Fish Taco (gf) \$4.5
red cabbage lime slaw, avocado crema

Fries & Sauce (nf) (gf) \$7.5
russet potato fries with housemade fry sauce

Fried Green Tomatoes (nf) \$9
black eyed pea relish

Oyster Mushroom Calamari (nf) \$9
housemade sweet chili sauce, lemon

Garlic Ginger Cauliflower Bites (sf) (nf) \$9
sesame seeds, green onion, chili flakes

Coriander Rubbed Seitan Skewers (nf) \$11
chickpea cucumber dill salad

Coconut Shrimp Skewers (sf) (nf) \$12
sesame cucumber salad, sweet chili sauce

Crab Cakes (nf) \$15
housemade cajun remoulade sauce, black eyed pea relish

Southern BBQ Slider \$4.5
bbq seitan, red cabbage lime slaw, jalapeño aioli

Plant Loving Charcuterie Plate \$14
gouda cashew cheese, roasted red pepper cashew cheese, herb oil, pickled mushrooms, figs or pears, spanish almonds, local artisan bread

Roasted Yam & Quinoa Salad (sf) (gf) \$7
almond slivers, dried cranberries, pear, frisée, housemade lemon vinaigrette

Soup of the Day \$8



Daily Libations

Mimosa	\$9
Sparkling Wine, Orange or Grapefruit Juice	
Summon Mary A Bloody Mary	\$11
Vodka, Fresh Herbs & Spices, Tomato, Carrot, and Lime Juice	
Celer-brate	\$10
Big Gin, Tonic water, Celery bitters	
Princess Peach	\$12
Peach liquor, Brut Rose, peach bitters 12	
Gentian Spritz	\$11
Bonal, Rinamatto, Brut, soda	
Faire la Fête Rosé	\$10
France	
House Wine	
Please ask your server for today's selection	
Caffe Umbria Coffee	\$4
Bottomless Cup	
Iced Harmony Chai Tea	\$5
with Soy Milk, Regular, or Decaf	
Remedy Teas Hot Tea	\$3.5
Local Loose Leaf Tea	
Pellegrino Sparkling Water	\$6
Club Soda	\$3.5
Timber City Ginger Beer	\$6
Lemonade	\$4
Juice	\$5

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Honey \$11

Cynar, apricot, falernum, orange juice
(low alcohol by volume)

Bourbon Relief \$12

bourbon, cassis, lime juice agave, agua faba

Orange-U-Jealous \$12

brandy, orange curacao, orgeat, lemon juice,
orange sugar rim

Pinkies Up \$11

Yzaguirre dry vermouth, byrrh, dry curacao
(low alcohol by volume)

Jengibre \$12

Pisco, canton ginger lime juice, agave,
ginger beer, Angostura bitters

Frenchie \$12

gin, Aveze liquor, lemon juice, agave,
sparkling wine

Fire and Smoke \$15

Copperworks single malt, Yzaguirre dry vermouth,
Benedictine, Firewater bitters

Beer & Cider

Kulshan \$5

Premiere Lager

7 Seas \$6

253 Pilsner

Aslan \$6

Down Patrol Pacific Ale

Reubens Brews \$6

Crickey IPA

Black Raven \$6

Trickster IPA

Dru Bru \$6

Ski Patrol Dark Lager

DogFish Head \$7

SeaQuench Ale Sour

Seattle Cider (16oz) \$9

Semi-Sweet Seasonal

Tieton Cider (16oz) \$10

Dry Hopped

Portland Cider Co. \$6

Sorta Sweet

Non Alcoholic

San Pellegrino \$6

Club Soda \$3.5

Timber City Ginger Beer \$6

Juice \$5

Lemonade \$4

Coffee \$3.5

Tea \$3.5

Iced Chai \$5

White & Sparkling Wine

Montinore Pinot Gris \$10 | \$40

'16 Willamette Valley, Oregon

Wautoma Spring Sauvignon Blanc \$11 | \$44

'17 Columbia Valley, Washington

Raeburn Chardonnay \$12 | \$48

'17 Napa Valley, California

Famille Perrin Rose Blend \$11 | \$44

'18 Cote de Rhone, France

Scarpetta Prosecco Brut Glera \$10 | \$42

'17 Grave del Friuli, Italy

Holloran Vineyards Riesling \$11 | \$44

'17 Dundee Hills, Oregon

Rezabal 'Frizzante' Rose Hondarrabi Belza \$11 | \$44

'18 Txakolina, Spain

Red Wine

Phelps Creek Pinot Noir \$13 | \$52

'18 Hood River, Oregon

Viladellops Grenache \$11 | \$44

'17 Penedes, Spain

Les Hauts de Lagarde Merlot Blend \$11 | \$44

'16 Bordeaux, France

De Bortoli Shiraz \$11 | \$44

'17 Heathcote, Australia

Laurent Gauthier Gamay \$12 | \$48

'16 Beaujolais, France

Naches Heights Syrah \$14 | \$54

'15 Washington

Marques de Caceres Tempranillo \$13 | \$50

'14 Rioja, Spain

Amaro & Vermouth

Averna \$9

Amaro CioCiaro \$7

Lazzaroni Amaro \$7

Cardamaro \$8

Cynar \$8

Dolin Rouge \$6

Dolin Blanc \$6

Dolin Dry \$6

Yzaguirre Rojo \$8

Yzaguirre Dry \$8

Apertitif, Herbal & Liquors

Cocchi Americano \$6

Bonal Gentiane Quina \$6

Aveze Gentiane Liqueur \$9

Kümmel \$9

Orange Curacao \$7

Cheering Herring \$9

Aperol \$8

Fernet Branca \$9

Pimms \$7

Green chartreuse \$17

Brandy, Aquavit & Pisco

Lustau Solera Reserva \$7

Singani 63 \$9

Lairds Apple Jack	\$7
Blekk Sprut Aquavit	\$9
La Caravedo Quebranta	\$9

Rum

Charanda Blanco	\$9
Smith and Cross	\$10
Skipper Dark	\$9
Plantation Stiggins Pineapple	\$12
Plantation Original Dark	\$8
Novo Fogo Cachaca Silver	\$10

Whiskey & Scotch

Four Roses	\$8
Larceny	\$9
Buffalo trace	\$9
Basil Hayden's	\$14
Tullamore Dew	\$10
Sazerac Rye	\$9
Rittenhouse Rye	\$9
Knob creek rye	\$12
Mitchers Rye	\$16
Chivas	\$10
Copper Works Single Malt	\$16
Dewars White Label	\$8
Laphroaig 10	\$16
Suntory	\$10

Gin

Botanist	\$11
Mahon	\$12
Hendricks	\$12
Big gin	\$10

Tequila & Mezcal

Ocho Plata	\$16
Ocho Reposado	\$17
Siete Leguas Blanco	\$12
Siete Leguas Reposado	\$13
1800 Anejo	\$10
Don Julio Reposado	\$11
Agave Cortez	\$11
Nuestra Soleda	\$12
Bozal tobasiche	\$18
Wahaka espadin	\$11
De Leyenda San Luis Potosí	\$18

Vodka

Tito's	\$10
Grey goose	\$12
St George All Purpose	\$8

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