

## Shares & Sides

<b>Scalloped Trumpet Mushroom</b> (gf)	<b>\$15</b>
sweet pea & edamame purée, spanish almonds, baconish crunch	
<b>Cajun Battered Fried Okra</b> (nf)	<b>\$14</b>
side of housemade ranch aioli, fresh lemon wedge	
<b>Spicy Cajun Mac &amp; Yease</b> (nf)	<b>\$14</b>
our famous plant loving macaroni and cheese available gluten free +\$2	
<b>Squash Sauté</b> (sf) (nf) (gf)	<b>\$13</b>
nw squash, delicata & kabocha, fresno chilis, red wine vinegar, agave, black pepper & sea salt	
<b>Roasted Beet &amp; Citrus Caprese</b>	<b>\$15</b>
grapefruit, cashew gouda cheese, balsamic dressing	
<b>Charred Brussel Sprouts</b> (nf) (gf)	<b>\$14</b>
baconish, garlic, olive oil, lemon, chili flakes	
<b>Pan Roasted Cauliflower</b> (sf) (gf)	<b>\$15</b>
lemon, olive oil, garlic, fresno chilis, fresh herbs, spanish almonds	
<b>Avocado Roll</b> (nf) (gf)	<b>\$16</b>
chipotle aioli, carrot, asparagus, raw red onion, pickled cabbage, nori rice wrap	
<b>Winter Baby Salad</b> (sf) (gf)	<b>\$16</b>
spinach, arugula, roasted winter squash, avocado, pomegranate seeds, spicy pecans, cucumber, pear chips, housemade pomegranate ginger vinaigrette	
<b>Mama Africa Salad</b> (gf)	<b>\$20</b>
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	
<b>Soup of the Night</b>	<b>\$14</b>

## Handmade Pizzas

available gluten free +\$3

<b>Veggie Monster Pizza</b> (sf)	<b>\$22</b>
marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale	
<b>Yam &amp; Chickpea Flatbread</b> (sf)	<b>\$18</b>
sesame seed olive oil, crispy brussel sprouts, fresno chilis, toasted pine nuts, pomegranate, fresh herbs	

Please inform our staff of any serious food allergies. (gf) gluten free  
 All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free  
 (nf) nut free

## Bistro Burgers

served with fries, available gluten free +\$2.5

<b>Buffalo Portobello Burger</b>	<b>\$19</b>
deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens	
<b>Jerk Tofu &amp; Yam Burger</b>	<b>\$21</b>
grilled jamaican spiced tofu, yam, pickled cabbage, caramelized onion, tomato	
<b>My American Guy Cheese Burger</b>	<b>\$21</b>
handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce	
<b>Purple Haze Burger</b>	<b>\$17</b>
grilled eggplant, cashew gouda, fresh coriander pesto, shredded kale, raw red onion, sliced tomato, cucumber	

## Plant Loving Entrées

<b>Sweet Potato Gnocchi</b>	<b>\$27</b>
broccoli rabe, wild mushroom, garlic, sage, white wine butter sauce	
<b>BBQ Glazed Plant Loaf</b> (nf)	<b>\$29</b>
mashed potato, skillet bbq shrimp, mushroom, peas, carrot, white wine bbq butter sauce	
<b>Cuban Black Beauty</b> (nf)	<b>\$28</b>
cumin spiced grilled tofu, black bean purée, fried avocado, sautéed bok choy, white wine butter sauce	
<b>Tempeh Vermouth</b> (nf) (gf)	<b>\$27</b>
broccoli, mashed potatoes, kalamata olive, rosemary sauce	
<b>Beauty in the East</b> (nf) (gf)	<b>\$23</b>
jackfruit plant balls, charred baby heirloom carrots, coconut tahini, fried chickpeas, fresh lebanese herbs	
<b>Shrimp Scampi</b> (nf)	<b>\$29</b>
linguine pasta, garlic, caper, vermouth, white wine, butter, black pepper & sea salt, fresh parsley, grilled garlic bread	
<b>Handmade Beetroot &amp; Ricotta Ravioli</b>	<b>\$29</b>
white wine spinach, shallot sauté, housemade pine nut & pepita dressing, fresh herb microgreens	
<b>Ginger Pomegranate Fish</b>	<b>\$24</b>
brown sugar acorn squash & bok choy sauté, pomegranate seeds, crispy tofu noodle	
<b>Dry Rubbed Moroccan Spiced Seitan</b> (nf)	<b>\$23</b>
eggplant purée, toasted pearl couscous, fire blasted broccoli lemon butter sauce	
<b>Fresh Thyme Quinoa Pie</b> (gf)	<b>\$28</b>
cashew cheese, roasted wild mushroom & cauliflower, spicy kale & chard sauté, sunflower & pumpkin seeds	

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us. 05172019

## Shares & Sides

<b>Spicy Cajun Mac &amp; Yease</b> (nf)	<b>\$14</b>
our famous plant loving macaroni and cheese available gluten free +\$2	
<b>Roasted Beetroot Bruschetta</b>	<b>\$10</b>
seared scallop mushrooms, micro greens	
<b>Grilled Pear Bruschetta</b>	<b>\$10</b>
paleo pecan paté, arugula, roasted butternut squash	
<b>Kale Chips</b>	<b>\$9</b>
crisp seasoned kale topped with cashew cheese	
<b>Yam Chips</b> (gf)	<b>\$9</b>
savory yam, thyme, roasted garlic oil	
<b>Garlic Rosemary Fries</b> (gf)	<b>\$9</b>
russet potato, rosemary, roasted garlic oil	
<b>Soup of the Day</b>	<b>\$11</b>
<b>Grilled Macrina Bakery Bread</b>	<b>\$4</b>
<b>Scratch-Made Aioli</b>	<b>\$1</b>
chipotle, ranch, dill, jalapeño	

## Lunch Salads

<b>Beet &amp; Spinach</b> (gf)	<b>\$15</b>
roasted beets, ricotta, chopped almonds, parsley, housemade balsamic vinaigrette	
<b>Mama Africa Salad</b> (gf)	<b>\$18</b>
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa and millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	

## Protein Grain Bowls

<b>Red Quinoa &amp; Mung Bean</b> (gf)	<b>\$17</b>
roasted yam, pan grilled salt & pepper tofu, shredded endive, housemade miso dressing	
<b>Miso Fish &amp; Forbidden Rice</b> (gf)	<b>\$17</b>
spicy chili sesame, shredded beets, watercress, housemade sesame dressing	
<b>Sautéed Caviar Lentils</b> (gf)	<b>\$17</b>
tuscan kale, roasted golden beets, maitake mushrooms, housemade lemon herb vinaigrette	

## Lunch Specials

<b>Sweet &amp; Spicy General Tso's Cauliflower</b>	<b>\$17</b>
hot cauliflower, forbidden rice, broccoli, green onion	
<b>Roasted Red Pepper Quiche</b>	<b>\$16</b>
olive oil, black pepper, arugula, garnished with cherry tomato	
<b>Flatbread Pizza</b>	<b>\$18</b>
roasted tomato, ricotta cheese, pesto, micro greens	
<b>Avocado Flatbread</b>	<b>\$20</b>
fresh coriander and spinach pesto, tomato, avocado, housemade soy free tahini sauce	
<b>Macho Burrito</b>	<b>\$16</b>
Our legendary burrito featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli	
<b>Jamaican Wrap</b>	<b>\$16</b>
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

<b>Plum Classic Reuben</b>	<b>\$16</b>
tofu strami, cheese, pickled cabbage, thousand island, rye bread	
<b>Avocado &amp; Tofu Toast</b>	<b>\$16</b>
avocado, pan fried tofu, thick sliced tomato, smoked sea salt, cracked pink pepper, toasted multigrain	
<b>Miso Fried Fish-Wich</b>	<b>\$17</b>
pickled purple daikon, pickled cucumber, micro greens, sautéed bok choy, hoagie roll	
<b>Tuna Salad Sando</b>	<b>\$17</b>
tofu & tempeh salad, thick sliced tomato, hot sauce, mixed greens, raw red onion, toasted multigrain bread	
<b>Southwest Chipotle Grill</b>	<b>\$16</b>
spiced baked tempeh, avocado, grilled onions, tomato, fresh cilantro, housemade aioli, toasted rye bread	
<b>Pesto Grilled Cheese</b>	<b>\$16</b>
mozzarella, cheddar cheese, sautéed mushroom, grilled onion, multigrain	

Please inform our staff of any serious food allergies.

All food is prepared on shared equipment that processes wheat, nuts, and soy.

(gf) gluten free

(sf) soy free

(nf) nut free

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us. 05172019

## Plum Pastries

- Housemade 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
- Strawberry Rhubarb Beignets** (nf) (sf) \$9
- Chocolate Croissant** (nf) (sf) \$7

## Plant Milkshakes

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

## French Toast & Pancakes

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

## Shares & Sides

- Mac & Yease** (nf) \$12  
our famous plant loving macaroni and cheese available gluten free +\$2
- Handmade Sausage Patties** (nf) (gf) \$9
- Mushroom Bacon** (nf) (gf) \$9
- Russet Potato Hashbrowns** (nf) (gf) \$11
- Cheesy Potato Cakes** (nf) (sf) (gf) \$9

## Brunch Classics

- Cobb Salad** (gf) \$15  
spinach, avocado, egg, cherry tomato, toast, housemade bacon vinaigrette
- Kale Caesar** (nf) (sf) (gf) \$11  
kale, romaine, parmesan, fried chickpeas, cherry tomato, housemade caesar dressing
- Tofu Scramble** (nf) \$17  
bell peppers, onions, mushrooms, bacon, served with avocado toast and hashbrowns
- Just Egg Scramble** (nf) \$16  
plant-based sausage, sautéed spinach, served with toast
- Chick'n & Waffles** (nf) \$18  
chick'n fried seitan, waffles, maple syrup
- Veggie Slam** (sf) \$20  
cheesy potato cakes, spinach, grilled asparagus, portobello mushroom, pesto, english muffin
- Plum Slam** (nf) (gf) \$19  
pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns
- Sausage & Apple Hash** (nf) \$17  
butternut squash, kale, housemade biscuit, whipped coconut cheesecake butter
- Skillet Tofu Sandwich** (nf) \$17  
grilled ciabatta, housemade horseradish aioli, mushroom bacon, arugula, served with a salad or hashbrowns, available gluten free +\$3
- Bistro Breakfast Sandwich** (nf) \$15  
sausage, apple, spinach, housemade dijon aioli, english muffin, served with side salad or hashbrown
- 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

---

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

All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free

(nf) nut free

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us. 04102019

## Happy Hour Drinks

**That Drink She Made Margarita** \$11  
tequila, lime, red peach rooibos tea, agave

**Paradise** \$11  
Mezcal, Aperol, lemon juice, jalepeno-pineapple syrup

**Malaysian Flower** \$10  
hibiscus infused vodka, Brovo floral vermouth, Luxardo maraschino

**Tall and Dark** \$11  
Skipper dark rum, lime, ginger beer

**Summon Mary... a Bloody Mary** \$10  
crater lake vodka, fresh herbs & spices, tomato, carrot, lime

### Daily Wine

Please ask your server

---

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

All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free

(nf) nut free

---

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019

## Happy Hour Bites

**Spicy Cajun Mac & Yease** (nf) \$11  
our famous plant loving macaroni and cheese available gluten free +\$1.5

**Korean BBQ Taco** (nf) (gf) \$4.5  
bbq shiitake mushrooms, pickled beet, napa cabbage slaw

**Fried Fish Taco** (gf) \$5  
red cabbage lime slaw, avocado crema

**Fries & Sauce** (nf) (gf) \$9  
russet potato fries with housemade fry sauce

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

**Oyster Mushroom Calamari** (nf) \$11  
housemade sweet chili sauce, lemon

**Garlic Ginger Cauliflower Bites** (sf) (nf) \$11  
sesame seeds, green onion, chili flakes

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

**Coconut Shrimp Skewers** (sf) (nf) \$15  
sesame cucumber salad, sweet chili sauce

**Crab Cakes** (nf) \$18  
housemade cajun remoulade sauce, black eyed pea relish

**Southern BBQ Slider** \$6  
bbq seitan, red cabbage lime slaw, jalapeño aioli

**Plant Loving Charcuterie Plate** \$17  
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) \$9  
almond slivers, dried cranberries, pear, frisée, housemade lemon vinaigrette

**Soup of the Day** \$10

plum

bistro

## Plant Loving Desserts

### **Sugar Plum Ice Cream** **\$13**

strawberry rhubarb ice cream, pie crumbles

(sf) (nf)

### **Strawberry Rhubarb Cheesecake** **\$15**

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)

---

**Please inform our staff of any serious food allergies.**

All food is prepared on shared equipment that processes wheat, nuts, and soy.

(gf) gluten free

(sf) soy free

(nf) nut free

---

**We can split checks a maximum of 4 ways. A 20% service charge is included on each check.** None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019



## Daily Libations

<b>Mimosa</b>	<b>\$9</b>
Sparkling Wine, Orange or Grapefruit Juice	
<b>Summon Mary A Bloody Mary</b>	<b>\$11</b>
Vodka, Fresh Herbs & Spices, Tomato, Carrot, and Lime Juice	
<b>Celer-brate</b>	<b>\$10</b>
Big Gin, Tonic water, Celery bitters	
<b>Princess Peach</b>	<b>\$12</b>
Peach liquor, Brut Rose, peach bitters 12	
<b>Gentian Spritz</b>	<b>\$11</b>
Bonal, Rinamatto, Brut, soda	
<b>White Sangria</b>	<b>\$8</b>
<b>House Wine</b>	
Please ask your server for today's selection	
<b>Caffe Umbria Coffee</b>	<b>\$4</b>
Bottomless Cup	
<b>Remedy Teas Hot Tea</b>	<b>\$3.5</b>
Local Loose Leaf Tea	
<b>Pellegrino Sparkling Water</b>	<b>\$6</b>
<b>Club Soda</b>	<b>\$3.5</b>
<b>Timber City Ginger Beer</b>	<b>\$6</b>
<b>Lemonade</b>	<b>\$4</b>
<b>Juice</b>	<b>\$5</b>

**We can split checks a maximum of 4 ways. A 20% service charge is included on each check.** None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019



**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

## 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

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019