

Shares & Small Plates

- Grilled Asparagus** (gf) (nf) **\$15**
blistered tomatoes, sausage & herb oil
- Scallop & Endive Salad** (gf) (sf) **\$14**
oyster mushrooms scallops, fennel & grilled grape salad with endive & fresh herbs
- Hallumini Summer Salad** (gf) (sf) **\$15**
hallumini style cashew cheese & summer tomato salad with figs, black currant molasses, citrus, mint leaves
- Avocado Scallop Ceviche** (gf) (sf) (nf) **\$15**
avocado, scallop, shrimp, yams, lime, cilantro, onion, oyster mushrooms
- Grilled Korean Bok Choy** (gf) (sf) (nf) **\$14**
sesame bok choy, korean chili & lemon
- Spicy Cajun Mac & Yease** (nf) **\$14**
our famous plant loving macaroni and cheese available gluten free +\$2
- Pan Roasted Cauliflower** (gf) (sf) **\$14**
lemon, olive oil, garlic, fresno chilis, fresh herbs, spanish almonds
- Avocado Roll** (gf) (nf) **\$16**
chipotle aioli, carrot, asparagus, raw red onion, pickled cabbage, nori rice wrap
- Mama Africa Salad** (gf) **\$19**
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, housemade mustard aioli, housemade lemon vinaigrette
- Soup of the Night** **\$11**

Handmade Pizzas

available gluten free +\$3

- Sausage, Mushroom & Spinach Pizza** (nf) **\$22**
marinara, mozzarella, olive oil, sun dried tomatoes, fresh herbs on hand formed pizza bread
- Summer Tomato & Fig Flatbread** (sf) **\$21**
port wine cashew cheese, mint, arugula, black currant molasses, citrus, olive oil, flake salt

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

- BBQ Chick'n Burger** (nf) **\$21**
bbq seitan, potato salad, mustard, grilled onions, jalapeño slaw, served with collard greens. Not available gluten-free.
- BLT Burger** (nf) **\$19**
smoked tofu, potato salad, tofu bacon, lettuce, tomato, grilled onions, housemade burger sauce, served with a pickle
- Buffalo Portobello Burger** (nf) **\$19**
deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens
- My American Guy Cheese Burger** (nf) **\$21**
handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce

Plant Loving Entrées

- Cuban Black Beauty** (nf) **\$28**
cumin spiced grilled tofu, black bean purée, fried avocado, sautéed bok choy, white wine butter sauce
- Tempeh Vermouth** (gf) (nf) **\$27**
broccoli, mashed potatoes, kalamata olive, rosemary sauce
- Mediterranean Kebab Plate** (gf) (sf) (nf) **\$29**
plant meat kebabs with sweet summer peppers, mushrooms, onion, sausage, citrus white bean puree, fresh herb oil, tuscan braised kale
- Black Truffle Gnocchi** **\$29**
sausage, sweet pea, creamy parmesan sauce, pesto, lemon & olive oil-dressed arugula
- Crispy Fish** (gf) (nf) **\$27**
chili coriander sauce, cilantro, julienned carrots, served with tuxedo rice croquettes
- Edamame & Sweet Pea Ravioli** **\$29**
edamame, scallops, bacon, toasted almond bacon oil, lemon white wine sauce, spicy microgreens
- Coconut & Lime Curry Seitan** **\$28**
coconut, lime leaf, riced cauliflower pilaf with shaved almonds & roasted garlic, citrus napa cabbage slaw
- Seared Scallop Pasta** **\$29**
angel hair pasta, blistered tomatoes, fresh herbs, white wine butter sauce
- Crispy Cauliflower Steak** (nf) Allium free **\$26**
avocado puree, edamame & chickpeas with white wine butter sauce, fresh herbs, shaved radish, olive oil, sea salt, black pepper

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