

Shares & Sides

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

Lunch Salads

Beet & Spinach (gf)	\$15
roasted beets, ricotta, chopped almonds, parsley, housemade balsamic vinaigrette	
Mama Africa Salad (gf)	\$18
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)	\$17
roasted yam, pan grilled salt & pepper tofu, shredded endive, housemade miso dressing	
Miso Fish & Forbidden Rice (gf)	\$17
spicy chili sesame, shredded beets, watercress, housemade sesame dressing	
Sautéed Caviar Lentils (gf)	\$17
tuscan kale, roasted golden beets, maitake mushrooms, housemade lemon herb vinaigrette	

Lunch Specials

Sweet & Spicy General Tso's Cauliflower	\$17
hot cauliflower, forbidden rice, broccoli, green onion	
Roasted Red Pepper Quiche	\$16
olive oil, black pepper, arugula, garnished with cherry tomato	
Flatbread Pizza	\$18
roasted tomato, ricotta cheese, pesto, micro greens	
Avocado Flatbread	\$20
fresh coriander and spinach pesto, tomato, avocado, housemade soy free tahini sauce	
Macho Burrito	\$16
Our legendary burrito featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli	
Jamaican Wrap	\$16
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	\$16
tofu strami, cheese, pickled cabbage, thousand island, rye bread	
Avocado & Tofu Toast	\$16
avocado, pan fried tofu, thick sliced tomato, smoked sea salt, cracked pink pepper, toasted multigrain	
Miso Fried Fish-Wich	\$17
pickled purple daikon, pickled cucumber, micro greens, sautéed bok choy, hoagie roll	
Tuna Salad Sando	\$17
tofu & tempeh salad, thick sliced tomato, hot sauce, mixed greens, raw red onion, toasted multigrain bread	
Southwest Chipotle Grill	\$16
spiced baked tempeh, avocado, grilled onions, tomato, fresh cilantro, housemade aioli, toasted rye bread	
Pesto Grilled Cheese	\$16
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