

Shares & Sides

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

Lunch Salads

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

Lunch Specials

- Sweet & Spicy General Tso's Cauliflower** (nf) \$17
hot & breaded cauliflower, forbidden rice, broccoli, green onion
- Roasted Red Pepper Quiche** (nf) \$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** (nf) \$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** (nf) \$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** (nf) \$16
tofu strami, cheese, pickled cabbage, thousand island, rye bread
- Avocado & Tofu Sandwich** (nf) \$16
avocado, pan fried tofu, thick sliced tomato, smoked sea salt, cracked pink pepper, toasted multigrain
- Miso Fried Fish-Wich** (nf) \$17
pickled purple daikon, pickled cucumber, micro greens, sautéed bok choy, hoagie roll
- Tuna Salad Sando** (nf) \$17
tofu & tempeh salad, thick sliced tomato, hot sauce, mixed greens, raw red onion, toasted multigrain bread
- Southwest Chipotle Grill** (nf) \$16
spiced baked tempeh, avocado, grilled onions, tomato, fresh cilantro, housemade aioli, toasted rye bread
- Pesto Grilled Cheese** (sf) \$16
mozzarella, cheddar cheese, sautéed mushroom, grilled

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. 100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes to the employee that served you. This service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us.

102119



Share the love! Tag us @plum.bistro #plantloving