

Plum Bistro Fall Menu

Shares & Sides

Oyster Mushroom Calamari \$9

Fried oyster mushrooms served with sweet chili sauce and lemon.

Sweet & Spicy General Tso's Cauliflower (SF) \$17

Panko fried cauliflower, sweet and spicy sauce, forbidden rice, broccoli, and green onion.

BBQ Seasoned Fries (GF)(NF) \$8

with ranch dipping sauce.

Rosemary Garlic Fries \$8

with roasted garlic oil & dill dipping sauce.

Fully Loaded Nachos (GF) (NF) \$17

Corn chips topped with cheese, chorizo, black beans, citrus salsa, sauteed mushrooms, fresh avocado, fried jalapeno, jalapeno crema, fresh lime, and cilantro.

Mac & Yease (NF) \$12

Our famous plant loving macaroni and cheese. Make it gluten-free +\$2

Buffalo Cauliflower Bites (NF) \$12

Ranch dip, carrots & celery.

Ginger Tamari Pan-fried Tofu (GF)(NF) \$12

with miso glaze and black rice.

Soups & Salads

Hungry Vegan Chili Bowl (GF) (NF) \$12

Housemade slightly spicy chili topped with cheese, avocado, fried corn tortilla strips, jalapeno crema, and fresh cilantro.

Mama Africa Salad (GF) \$19

Baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa and millet, almonds, housemade mustard aioli, and housemade lemon vinaigrette.

Burgers & Sandwiches

Buffalo Portobello Burger \$20.50

Deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens, served with fries. Make it gluten-free +\$2

My American Guy Cheese Burger (NF) \$22.50

Handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce, served with fries. Make it gluten-free +\$2

Black Pepper Fried Chick'n Burger \$20

Chick'n fried seitan, cajun bacon mayo, tomatoes, lettuce, lime coleslaw, pickles. Served with fries.

Blazin' Bahn Mi Sandwich & Fries (NF) \$16

with vegan meatballs sriracha aioli, pickled daikon, pickled carrots, jalapeno and cilantro.

Macho Burrito (NF) \$17

Our legendary burrito, featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli.

Plum Classic Reuben (NF) \$17

Tofu strami, cheese, grilled onions, pickled cabbage, thousand island, rye bread. Served with mixed greens & housemade lemon herb vinaigrette. Make it gluten-free or a salad for +\$2.5

Southwest Chipotle Grill \$16

Baked tempeh sandwich on rye with chipotle aioli, tomatoes, grilled onions, avocado and cilantro. Served with mixed greens & housemade lemon herb vinaigrette. Make it gluten-free or a salad +\$2.5

Entreés

Doubly Cheesy Meatball Bake (NF) (SF) \$14

with crushed tomato red sauce, toasted garlic & herb buttered bread.

Veggie Monster Pizza (SF) \$18

Marinara, pesto, sweet peppers, onions, mushrooms, broccoli, vegan cheese, fresh basil, parsley, ribboned kale. Make it gluten-free for +\$3

Cuban Black Beauty (GF) (NF) \$26

Our Cuban Black Beauty - Korean chili powder and cumin-spiced grilled tofu, fried avocados, black bean pureé, sautéed bok choy with white wine butter sauce.

Crispy Korean Tofu (NF) \$26

with shiitake, soy sauce, fried rice, sautéed bok choy, and kimchi.

Fresh Lemon-Ricotta Ravioli \$27

with creamy fresh herb mushroom sauce, walnuts, and parmesan.

Black Truffle Sweet Potato Gnocchi \$26

with vegan sausage, lemony olive oil arugula, almond basil pesto, green peas, and parmesan.

Allergen Info

(GF) Gluten Free (SF) Soy Free (NF) Nut Free

Made on shared equipment that processes wheat, nuts, and soy.

We can split checks a maximum of 4 ways.

A 5% 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. 111620.

Thank you for dining with us.