

Plum Bistro

1429 12th Ave Seattle Wa 98122 • www.Plumbistro.com

Lite Bites & Starters

Mac & Yease (NF) \$18

Plums Vegan Mac And Cheese
Make It Gluten-Free +\$2

Roasted Beets (GF) (SF) \$18

Fresh Coriander Pesto, Sliced Orange, Feta, micro greens Avocado Oil.

Roasted Cauliflower & Yam Soup (NF) (SF) \$14

Local Micro Greens And Artisan Crackers

Charred Broccolini (GF) (NF) (SF) \$18

With Sweet Red Peppers, Garlic And Citrus.

Calamari Lettuce Wraps (NF) (SF) \$24

Calamari Style Fried Oyster Mushrooms With Sweet Chili Sauce, Cilantro, Green Onion, and Sliced Jalapeno.

Tasty Bowls

Mama Africa Salad Bowl (GF) \$21

Baby Greens, Avocado, Seasonal Citrus, Baked Tempeh, Seasoned Millet & Quinoa, Almonds, House Made Mustard Aioli, and Homemade Lemon Vinaigrette

General Tso Cauliflower Bowl (SF) (NF) \$21

Panko Fried Cauliflower Bites, Sweet And Spicy General Tso Sauce, Jasmine Rice, Sauteed Broccoli, and Scallions.

Sriracha Meatball Bowl (GF) (NF) \$21

Meatballs, Jasmine Rice, Sauteed Pea Vines, Ginger, Edamame, Pickled Carrot, and Daikon Sriracha Aioli

Crispy Chicken Bowl (NF) \$21

Crispy Battered Chickn, Fried shrooms, Plant sausage, Red Beans, Rice Cornbread, Cherry Tomato, and Romain Ranch Salad.

Plant Meat Suppers

Bold And Bright Pesto Tofu (GF) (NF) \$32

Savory Marinated Tofu, Pesto, Smashed Red Potatoes, and Grilled Asparagus

Pan Seared Tempeh Vermouth (GF) (NF) \$30

Broccoli, Mashed Potatoes, Kalamata Olive Fresh Rosemary Vermouth Sauce

Crispy Eggplant Parmesan (NF) (SF) \$33

Marinara, Provolone, Alfredo Rigatoni With Cheesy Lemon Olive Oil Arugula

Carne Asada (GF) (NF) (SF) \$31

Pineapple Spiced Marinated Steak Bites Pinto Beans, Parmesan Cheese & Steamed Rice, Very Spicy Guacamole, Tomato Salad, Warm Tortillas.

Chipotle Plant Beef & Refried Bean Tostadas (GF) (NF) \$26

Seasoned Plant Beef, Shredded Lettuce, Pico De Gallo, Avocados Jalapeno Crema, Hot Pickled Onions, Parmesan Shredded Cilantro, and Lime Wedges

Pasta

Fresh Coriander Pesto Rigatoni \$31

Curry Tomato Salad, Parmesan, Toasted Artisan Bread With Pimento Cheese

Creamy Roasted Red Pepper And Parmesan Spaghetti (NF) \$28

Creamy Red Pepper And Chipotle Sauce, Grilled Zucchini, Roasted Yam, Parmesan Cheese And Fresh Herbs
Add Carne Asada Plant Meat +\$5.00

Wild Mushroom Ragu (NF) (SF) \$32

Parmesan Gnocchi, Red Wine, Fresh Herbs.

Burgers And Sandwiches

Buffalo Portobello Burger (NF) \$23

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) \$24

Handmade Burger Patty, Cheddar Cheese, Tomato, Grilled Onion, Pickle, Housemade Special Sauce, Served With Fries. Make It Gluten-Free +\$2

Macho Burrito (NF) \$20

Our Legendary Burrito, Featuring Soy Chorizo, Black Beans, Seasoned Rice, Mixed Greens, Cheese, Orange Pico De Gallo, Avocado, Housemade Chipotle & Jalapeño Aioli With Fresh Cut Fries.

Babas Smoked Tofu Bacon Blt \$19

Smoked Tofu Bacon, Sliced Tomato, Crisp Iceberg Lettuce, served with Fresh Cut Fries
Make It Gluten-Free +\$2

Oyster Mushroom Po Boy (NF) \$21

Tabasco Aioli, Lemon Vinaigrette Shredded Lettuce, Sliced Tomato, served with Fresh Cut Fries.

Baba's Tofustrami Reuben (NF) \$19

Thinly Sliced Pastrami Rubbed Tofu, Pickled Red Cabbage, Grilled Onions, Thousand Island, Provolone Cheese On Grilled Rye Bread, served with Fresh Cut Fries.
Make It Gluten-Free +\$2

The Sweetness Of Life

Blackberry Avocado Cheesecake Ice cream (GF) \$12

Graham cracker crumbles, fresh blackberries

Blueberry Icebox Pie (GF) \$14

Coconut Vanilla Ice Cream

Auntie Warm Salted Chocolate Chip Cookies (SF) \$12

Served with Warm buttery caramel vanilla oat milk and a splash of coffee

Peach Cobbler Cheesecake (GF) \$14

Stewed peaches, graham cracker crumbles, sliced oranges, edible flowers

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 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. 111620.

Thank you for dining with us.