Lite Bites & Starters

Mac & Yease (NF) $18
Plums Vegan Mac And Cheese
Make It Gluten-Free +$2

Roasted Beets (GF) $18
Fresh Coriander Pesto, Sliced Orange, Feta, micro greens Avocado Oil.

Red Lentil Soup (NF) (SF) (GF) $14

Charred Broccolini (GF) (NF) (SF) $18
With Sweet Red Peppers, Garlic And Citrus.

Calamari Lettuce Wraps (NF) $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.

Crispy Chicken Bowl (NF) $21
Crispy Battered Chickn Fried mushrooms, Plant sausage, Red Beans, Rice, Cornbread, Cherry Tomato, and Romain Ranch Salad.

Plant Meat Suppers

Bold And Bright Pesto Tofu (GF) $32
Savory Marinated Tofu, Pesto, Smashed Red Potatoes, and Grilled Asparagus

Crispy Eggplant Parmesan (NF) $33
Marinara, Provolone, Alfredo Rigatoni With Cheesy Lemon Olive Oil Arugula

Carne Asada (NF) $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

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.

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

Sweet Notes

Vanilla Bean Cheesecake (GF) (NF) $14
Vanilla bean, caramel with blackberry compote, graham cracker crust with preserved citrus.

Salted Caramel Apple pie a la mode (NF) (SF) $15
Tart apples with rich spices and sweet caramel sauce topped with vanilla ice cream.

Blackberry Avocado Cheesecake Ice cream (GF) $12
Graham cracker crumbles, fresh blackberries

Auntie Warm Salted Chocolate Chip Cookies (SF) $12
Served with Warm buttery caramel vanilla oat milk and a splash of coffee