

## SHARERS & STARTERS

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### **Garlic Parmesan Brussels** *gf*

crispy brussels, arugula, pinenuts, sorrel 8

### **Edamame Hummus With Grilled Asparagus**

edamame mint hummus, grilled garlic flatbread, cucumbers, rainbow carrots, radishes, tomato vinaigrette, greens 11

### **Avocado Garlic Bread**

grilled garlic bread, radishes, lemon, truffled arugula, sea salt 8

### **Poutine** *gf*

fries, caramelized onion gravy, cashew cheese curds, chives 7

### **Fried Mozzarella**

herb breaded cashew mozzarella, marinara, basil 10

### **Seitan Buffalo Wings**

rosemary breaded seitan, ranch dressing, rainbow carrots, celery, chives 10

### **Peanut Cauliflower Wings** *gf*

peanut sauce, scallion, radishes, lime, black sesame seeds 10

### **Nachos Molo** *gf*

walnut chorizo, cashew cheddar, pico de gallo, guacamole, pickled red onions, house hot sauce, cilantro 12

## SALADS

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*Add to any salad: cornmeal crusted tofu, avocado, charred portobello, chickpea cutlet +3*

### **Kale Caesar**

lacinato kale, mushroom bacon, pepita parmesan, capers, cheezy croutons, nori, tahini caper dressing 8

### **Portobello Ranch Steak Salad** *gf*

charred portobello, arugula, red quinoa, cherry tomatoes, cucumbers, red onion, toasted pine nuts, ranch dressing 10

# BURGERS & SANDWICHES

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All burgers and sandwiches are served with choice of fries, salad or potato salad

## Modern Cheeseburger

housemade lentil seitan burger, cashew cheddar, tomato, lettuce, red onion, pickles, fancy sauce, sesame seed bun **13**  
+ mushroom bacon **2**  
+ avocado **2**

## Mushroom Swizz Burger

housemade lentil seitan burger, swizz cheese, sautéed mushrooms and shallots, arugula, house mayo, sesame seed bun **13**

## Chickpea Bacon Ranch

chickpea cutlet, mushroom bacon, lettuce, tomato, red onion, ranch dressing, avocado, bolillo bun **11**

# ENTREES

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## Mac & Shews *gf*

roasted red pepper cashew cheese, roasted cauliflower, cornmeal crusted tofu, garlicky kale, spiced pecans **16**

## Summer Squash Chana Masala *gf* 🍅

chickpeas, coconut milk, basmati rice, toasted coconut, rhubarb chutney, cilantro **12**  
+ turmeric grilled tofu **3**

## Mushroom Bourguignon *gf*

red wine & wild mushroom stew, grilled asparagus, cauliflower mashed potatoes, fried oyster mushroom, roasted pearl onions, fresh herbs **18**

## Chickpea Cutlet Parmesan

herbed chickpea cutlets, mozzarella, pepita parmesan, linguine marinara, garlic bread, tahini arugula salad **18**

## Barbeque Tofu Bowl *gf*

BBQ tofu ribs, spicy blackeyed peas, jasmine rice, sautéed collard greens, crispy shallots **13**  
+ charred portobello **3**  
+ avocado **3**

## Seitan Chimichanga 🍅

seitan carnitas, refried beans, spicy tomato rice, salsa verde, crema, guacamole, pico de gallo, field greens, pepitas, cilantro **16**

# BEVERAGES

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Housemade Cardamom Ginger Ale **4**

Blueberry Lemonade **5**

Golden Milk Iced Chai **7**

Iced Tea **3**

Herbal Cola (*Fentimans*) **3**

Organic Cherry Soda (*Wisco Pop*) **4**

Organic Root Beer (*Maine Root*) **4**

Peach Kombucha on tap (*Fisheye*) **5**

Coffee (*Amateur Coffee*) **3**

Hot Tea (*Tea Smith*) **3**

darjeeling, citrus green tea, chamomile-mint

## SHAKES

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Chocolate Malt **8**

Vanilla Bean **8**

Strawberry **8**

Matcha Mint **8**

Chocolate Peanut Butter **8**

Coconut Mocha **8**

\* If you have an allergy, please be advised that our kitchen uses tree nuts and peanuts. All dishes may contain traces of nuts.

\* A 20% gratuity is added to tables of 5 or more.