

VEGAN CHEF CHALLENGE SPECIALS

1 **CURRIED CHICKPEA SANDWICH** \$13 curried chickpea salad with golden raisins served on whole wheat sourdough toast with tomatoes and romaine lettuce TOUM AND CRUDITE \$13 addictive lebanese garlic dip with heirloom carrots, radishes, pita, golden pea shoots, and harissa chilled beets **MATCHA PANCAKES** \$12 four pancakes made with matcha, drenched in lemoncoconut curd sauce, dressed with fresh fruit and shredded coconut SPRING GRAIN BOWL (*) \$10 baby spinach and quinoa topped with sautéed mushrooms, harissa chilled beets, shaved asparagus, finished with chive-almond pesto and preserved lemon

SECOND SECOND S





