

We are offering our Vegan Chef Challenge Menu during regular business hours.



\$6

Roasted poblano stuffed with roasted parsnips tossed in salsa matcha, vegan serrano aioli, cilantro



\$14

Parsnip leek purée, roasted Sprout-It mushrooms, cauliflower tossed in harissa rub, chive oil



\$16

Rice noodles tossed in a spicy peanut coconutmilk sauce, tempeh seared with Calabrian honey, scallions, Marcona almonds



