

BIG GROVE
TAVERN



**VEGAN CHEF
CHALLENGE**

VEGAN SPECIALS

CAULIFLOWER HUMMUS PLATE

dill hummus, cauliflower, lentils, sambol, and spices | 9

PAN FRIED TOFU

garlic sesame lemon pepper seasoned tofu, pan fried and served over crimini mushrooms, green and red bell pepper, onions, bamboo shoots and miso sauce | 18

PIZZA

bbq sauce, pineapple, red onion, fresno pepper, and plant based mozzarella cheese | 12

DESSERT

vegan chocolate decadence cake | 9

WINES

villa maria earth garden sauvignon blanc | marlborough, new zealand | 12/44
alois lageder, schiava | trentino-alto adige, italy | 12/40

COCKTAIL

downtown beet | beet infused blue agave corazon tequila, giffard piment d'espelette chile liqueur, lemon and lime juice, basil agave syrup, plum bitters | 12

BRUNCH SPECIAL

served on sunday, april 7 from 10am to 2pm

vegan power bowl with vegan coconut milk yogurt, grapes, pomegranate seeds, strawberries, toasted almonds & coconut, and ginger | 11