

Vegan Chef Challenge ~ April 2024 11:00 - 2:00 pm Tuesday - Friday w/ Chef Brian Uptagrafft

Soup of the Day ~ **cup 6.00/bowl 8.50** curried butternut squash finished with basil oil

Vegetable Sauté ~ 11.00

seasonal sauteéd vegetables with fried herb potatoes garnished with nutritional yeast gravy

Griddled Black Bean Vegetable Sandwich ~ 12.00

house-made black bean vegetable patty with locally grown microgreens, smokey tomato chutney, sliced cucumbers & pickled red onions on house-made ciabatta bread

Vegetable Plate ~ 11.00

choose 3 sides from list below, comes with sliced ciabatta bread

Sides ~ 4.00 each

Smokey black-eyed peas Sesame ginger collard greens Pan roasted Brussels sprouts Hand-cut fries Petite salad