



VEGAN CHEF CHALLENGE MENU

Drink: Watermelon Tonic

Watermelon, lime and mint come together in this hydrating and refreshing drink \$8

Starter: Black Bean Sliders with Chipotle Aioli

Cumin spiced sliders are topped with local cabbage and chipotle aioli \$8

Soup: Peach Gazpacho

Fresh, local tomatoes, peaches, cucumber and other raw vegetables make up this cold summer soup \$7.50

Salad: Caprese

Heirloom tomatoes, Dare vegan cheese and fresh basil drizzled with balsamic glaze \$14

Main Plate: Farmers Daughter

A daily selection of local produce that highlights our farms and their summer bounty \$17

Dessert: Peach Cobbler

Vegan and gluten free topping over juicy baked peaches \$7.50

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