



Menu will be available
after 8/5/2024

We are offering our Vegan Chef Challenge Menu during regular business hours. Find our food at the Bloomington Farm Stop Collective.



Thai Curry Noodle Bowl (GF)

Cashew-based Thai Curry sauce on spiralized zucchini and carrot, with thinly julienned red bell peppers, purple cabbage, and green onion.



Kelp Nuggets with Onion Dip (GF)

Almond and sunflower nugget made with celery, red onion, coconut amino, lime juice, and kelp powder, coated in a smoky cashew-based breading, served with a cashew-based Onion dip.



Berry Hibiscus Coconut Cream Cake (GF and Nut-free)

A unique nut-free cake with summer-vibes. A blackberry jam with a berry and hibiscus filling made using young coconut meat, topped with coconut frosting.



Go. Eat. Vote.



Bloomington
VeganChefChallenge.org/BloomingtonIN