

Vegan Chef Challenge - 2025

PSB

Umami Burger \$18 - *house-made plant-based* burger, black garlic marinated shiitake mushrooms, *house-made plant-based* “cheese”, chimichurri, arugula, roasted cauliflower “aioli”, potato bun, with curry masala pasta salad

Ingredients: *house-made plant-based* burger, (impossible meat, tofu, mushrooms, bread crumbs, herbs, MSG, vital wheat gluten, dijon) black garlic marinated shiitake mushrooms, *house-made plant-based* “cheese”, (coconut milk, cashews, nutritional yeast, agar agar, tapioca starch) chimichurri, (olive oil, parsley, cilantro, chili flake, red wine vinegar) arugula, roasted cauliflower “aioli”, (cauliflower, canola oil, cider vinegar, garlic confit, soy milk, sugar) potato bun, with curry masala pasta salad

Discerning Notes: vegan/plant-based, contains gluten, soy, and tree nuts

Sizz n Fizz

Nashville Nugg’Wich \$11 - beer-battered, sizzly seasoned *plant-based* “chicken” bites, tossed in nashville hot chili oil, “honey aioli”, shaved lettuce, potato bun

Ingredients: plant-based beer batter, sizzly seasoned, (plant-based ranch seasoning, celery salt) plant-based chicken bites, (soy “chicken”, sizzly seasoning, cajun spice, flour) “honey aioli” (apple cider vinegar, sugar, garlic confit, canola oil, dijon, soy milk) iceberg lettuce, potato bun

Discerning Notes: vegan/plant-based, contains gluten and soy