



We are offering our Vegan Chef Challenge Menu during regular business hours at the St. Elmo location.

St. Elmo Location Only!

Appetizers:

Roasted Zucchini Soup (gf) • \$6

Roasted Zucchini, Onions, and Garlic Blended in Vegetable Stock. Garnished with a Roasted Garlic Oil.

Creamy White Bean Dip • \$11

Topped with Italian Tomato Salsa, and served with Grilled Crostinis.

Beyond the Veil Lion's Mane "Crab Cake" • \$12

Served with a Spicy Remoulade.

Entrees:

Beyond the Veil Lion's Mane "Crab "Cake" Sandwich • \$16

Served with Spicy Remoulade, Boston Bibb Lettuce on a Niedlov's wheat bun. Your choice of side.

Creole Cajun Jambalaya (gf) • \$14

Tomato Rice dish with a bit of a kick and loaded with Beans.



Go. Eat. Vote. | July 1-31

**[veganchefchallenge.org/
chattanooga](http://veganchefchallenge.org/chattanooga)**



CHATTANOOGA



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Side Dishes:

Vegan Collards (gf) • \$5

Like our famous collard greens only vegan!

Braised Beans (gf) • \$5

Rotating Locally Sourced Beans or Peas, Braised in Vegetable Stock.

Brunch:

Tofu Scramble (gf) • \$5

Sauteed Onions, Bell Pepper, Diced Tomato, Wilted Spinach.

Fakin' Bacon (gf) • \$3.50

Sweet and Smokey Marinated Beyond the Veil Mushroom Bacon.



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CHATTANOOGA