

We are offering our Vegan Chef Challenge Menu during regular business hours.



Fruit Napoleon (gf) • \$10
Fresh watermelon and papaya with cream tofu filling and fresh thyme.



Vegan Benedict (gf) • \$14

Tofu egg bite on top of black bean patty topped with a vegan Hollandaise.



Breakfast Burrito • \$15
Red lentils, pico de gallo, avocado, lettuce, crispy corn tortilla wrapped in a flour tortilla.



Go. Eat. Vote. | September 1-30

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**Drunken King's Trumpets (gf) • \$17**King Oyster mushroom with vodka, garlic and little of New Orleans spicy.



**Thai Curry Mushroom Scallops (gf) • \$17**Coconut curry sauce with Citrus Seared King
Oyster Mushrooms with wilt spinach \$17

Fresh Fruit Sorbets (gf)• \$6
Three scoops of homemade sorbets



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