

We are offering our Vegan Chef Challenge only on Wednesday evenings from 4:30-6:30pm during the month of April 2026. Reservations are required.



Roasted Asparagus Salad (GF) • \$16

Fresh Roasted Asparagus w/ Vegan Fried Egg, Vegan Bacon Bits, & Balsamic Glaze.



Fried Zucchini Caesar Salad • \$14

Breaded Zucchini Fritters w/ Baby Heirloom Tomatoes, Romaine Lettuce, Vegan Caesar Dressing, & Vegan Parmesan Cheese.

Go. Eat. Vote.



Champaign
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Smoked Tofu Kabobs • \$20

House Smoked Tofu Kabobs w/ Freekeh Pilaf, Pickled Turnips, & Roasted Garlic Toumiya.



Vegan Mi Quang • \$22

Vietnamese Noodles w/ Stir Fried Seitan, Roasted Mushrooms, Daikon Radish, Carrots, Edamame, & Savory Vegetable Broth.

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Champaign
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Coconut-Ube Tart • \$10

Purple Yam Tart w/ Macadamia Nut Crust & Toasted Coconut Vegan Chantily Cream.



Chocolate Matcha Lava Cake • \$10

Matcha Lava Cake filled with Vegan White Chocolate.

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Champaign
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