



Organic produce from local farms

We use Organic bread, flour, locally roasted organic coffee & organic fair trade tea

We cook with olive oil & rice bran oil

Non-GMO zone



VEGAN SUNDAY BRUNCH

10am-1pm

SOUP, SALADS, SANDWICHES



Today's Soup 9



Roasted Beet Salad, Greens,
House Vinaigrette 10



Green Salad, Seasonal Fruit &
Vegetables, Walnuts, House Vinaigrette 9

SIDES



Acme Bread, Olive Oil 3



Pappas Bravas,
Housemade Catsup 6



Seasonal Vegetables 7



MAINS



Tofu Scramble, Corn Tortillas
Roasted Peppers, Tomatoes, Onions,
Garlic 14



Shakshuka,



North African Spiced Tomato Sauce,
Crispy Potatoes, Roasted Peppers,
Artisan Olives, Tofu 17

Add Pita 1



Seasonal Vegetable Hash 13



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VEGAN LUNCH
Fridays 11:30-2pm

SOUP & SALADS

Acme Bread, Olive Oil 3



Today's Soup 9



Beets Salad, Beets, Mixed Greens, Citrus Dijon Vinaigrette 10



Green Salad, Mixed Greens, Seasonal Fruit & Vegetables, Walnuts, House Vinaigrette 9



MAINS



Butternut Squash, Delicata Squash, Kale, Shitake Mushrooms,
Mushroom Gravy, Quinoa 16



Market Pasta



and



18



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VEGAN DINNER
Tues-Saturday 5-9pm

STARTERS

Acme Bread, Olive Oil 3



Today's Soup 9



Today's Housemade Vegan Flatbread 14



Green Salad, Seasonal Fruit & Vegetables, Walnuts, House Vinaigrette 9



Beets, Mixed Greens, Sherry Dijon Vinaigrette 10



MAINS



Butternut Squash, Delicata Squash, Kale, Shitake Mushrooms,
Mushroom Gravy, Quinoa 17



Today's Fresh Pasta 19



Baked Gala Apples, Cinnamon, Walnuts, Caramel Sauce

