

{ organic
entrees }

BRAISED TEMPEH	16
Tempeh, eggplant, and spinach in a robust herbed tomato sauce set atop a roasted polenta cake and basil pesto. (Gluten free)	
Wine recommendation: Springseed, Shiraz	
ROSEMARY-MUSTARD CRUSTED TOFU	16
Mustard roasted tofu topped with rosemary bread crumbs, sweet potato and caramelized onion hash, grilled asparagus and smoked tomato drizzle.	
INDIAN RED LENTIL CURRY	16
Carrots, cauliflower, broccoli and spinach simmered in a fragrant blend of coconut milk, tomatoes, red lentils and toasted Indian spices over coconut basmati rice. Served with potato samosas. (Soy and Gluten-free option)	
Wine recommendation: Quattro Mani, Tohkai	
HEARTS OF PALM 'CRAB CAKE'	17
'Crab cake' of grilled hearts of palm, bell peppers and onions with house-made remoulade. Served over a salad of roasted red peppers, wilted arugula and red onions with a pink peppercorn vinaigrette.	
CHICK PEA AND QUINOA BURGER	15
Hot-off-the-griddle vegetable burger made with chick peas, quinoa, shredded zucchini, caramelized onion and fresh herbs. Topped with shaved cucumber, tomato and grilled pepper coulis. Served on a toasted Kaiser roll with polenta frits. (Gluten-free option)	
Beer recommendation: Pinkus Pilsner	
RAW SEN MEE (Thai for thin noodles)	15
Red cabbage, cucumber, carrots, red pepper and cilantro tossed in a raw peanut sauce resting on a bed of marinated zucchini noodles. (Soy and Gluten-free option)	
ADULT MAC & 'CHEESE'	16
Baked casserole 'au gratin' with rigatoni, sun-dried tomato, pepperoncini, cannellini beans, cauliflower, spinach, basil and white truffle in our creamy vegan Mornay sauce. (Gluten-free option)	
A new twist: substitute pomodoro sauce for 'cheese' sauce. (Soy free)	
CAJUN ÉTOUFFÉE	15
A rich stew of sherry-marinated 'chicken', Cajun 'holy trinity' of peppers, onions, celery and Southern-style herbs and spices. Served with dirty rice and beans. (Soy-free option)	
Wine recommendation: Emilio More, Finco ReSalso	

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{ organic
sides }

Brown Rice	4
Cornbread (Gluten-free option)	2 or 4
Seasonal Vegetable	4
RAW Sunflower Seed & Herb 'Cheese'	3
Guacamole	3
Add a Marinated Portabello Cap	3
Polenta Frits	4

*Please inform your server of all allergies and we will gladly accommodate you.
Gratuity of 18% will be added to parties of six or more.*