



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



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 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



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 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

