

LUNCH & DINNER

*Please check our Specials board for daily soup, seasonal salad and featured dishes
ALL items are Plant Based unless noted, Gluten Free items are indicated (gf)*

SAVORY

Chips & Dip (gf) 9.5

curry seasoned sweet potato chips with house made smoked cheddar or black bean puree, Pico de Gallo

Smoked Beet Lox Crostini 12

shaved smoked beets, cashew herb cheese, seaweed caviar, chilli oil

Buffalo Cauliflower Momo (gf) 13

breaded cauliflower florets, spicy truffle oil buffalo sauce, house made ranch, carrot sticks

Kale Salad (gf) 12

tamarind ginger vinaigrette, roasted beets, green apple, toasted coconut, candied cashews, pickled onions

Soup and Salad 14

daily soup with small kale salad

Daily Soup and Special Salad AQ

check the board, changes frequently

Crepe Florentine (gf) 15

turmeric-coconut crepe filled with sauteed mushroom, fingerling potatoes, onions, spinach in coconut pesto, almond ricotta

Curry Bowl (gf) 13

seasonal veggies in creamy cashew korma. served with spiced rice and lentils

Falafel Burger 13

house made lentil falafel patty, tomato chutney, mint chutney, arugula, pickled carrot

ADD smoked cheddar 2.5 **ADD** Aaron's fries or chips 4

'Impossible' or 'Beyond' Burger 14

spiced up Impossible patty with house made sauce. See specials board for different styles.

ADD smoked cheddar 2.5 **ADD** Aaron's fries or chips 4

SIDES & ADDS

almond ricotta , curry oil toast, fresh herb 7

black bean puree and pico toast 7

SIDE of sweet potato chips 4.5

SIDE of dip 5.5

SIDE - cashew korma curry 5.5

SIDE - pickled veggies 4

SIDE of Sauce: 1.5

ranch, mayo, momo, chutney

We appreciate your business, partial of service tips are distributed to kitchen staff