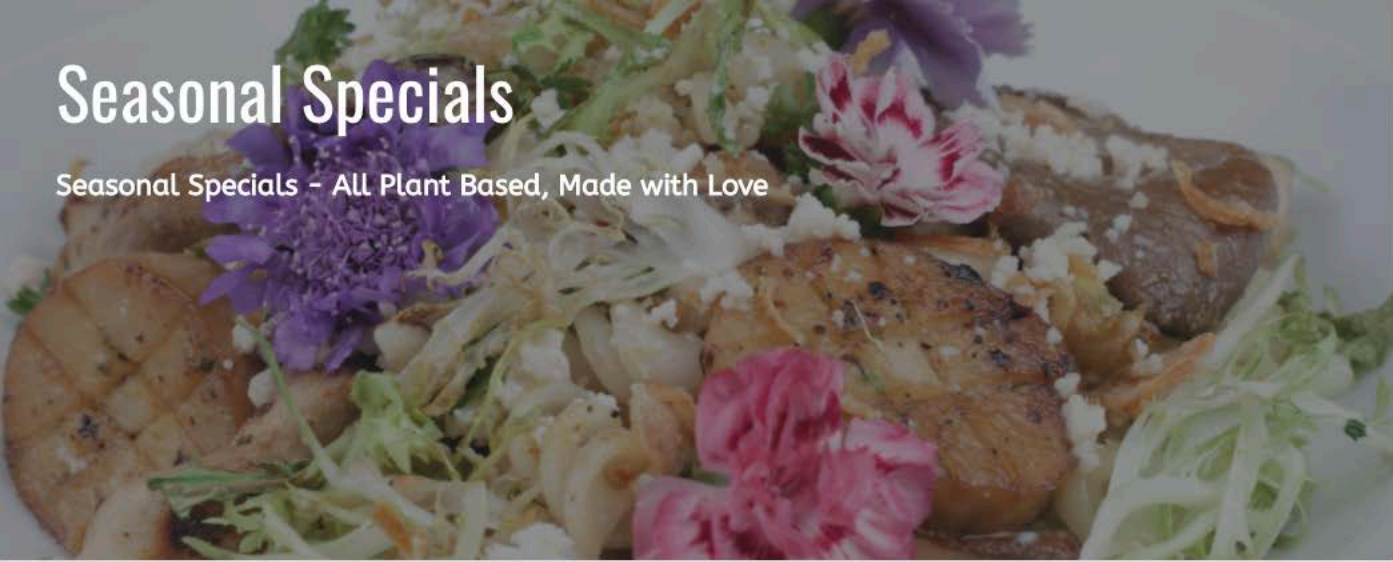


Seasonal Specials

Seasonal Specials - All Plant Based, Made with Love



Fried Green Tomatoes

Corn grit fried local green tomatoes, tomato chutney, burnt goat cheese, charred white corn, smoked salt (GF)

\$13.50

ADD TO CART



Mushroom Calamari

Fried & marinated Cajun king oyster mushrooms, lemon garlic aioli, fried jalapeno, crispy onion strings, sriracha (GF)

\$13.50

CHOOSE OPTIONS



Artichoke Banana Blossom "Crab" Cake

Artichoke heart & banana blossom "crab meat" formed into a Maryland style cake, served w/ remoulade, onion slaw, dill oil & fresh chives (GF)

\$11.50

ADD TO CART



Summer Crepe

Turmeric chickpea crepe, fried tofu, bok choy, spring onions, shiitake mushrooms, bean sprouts, thai basil & napa cabbage sauteed in a miso garlic sauce. Served w/ chili lime vinaigrette, pickled carrots, and pickled onions. (GF)

\$16.00

CHOOSE OPTIONS



Buffalo Cauliflower

Fried cauliflower florets, tossed in spicy buffalo momo sauce. Served with creamy Riders Ranch dressing & carrot sticks. (GF)

\$13.50

ADD TO CART



Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with croutons, capers, onions and cashew parmesan

\$14.50

CHOOSE OPTIONS



The Works

Crispy house Aaron Fries, topped with house-made cheese, nut chorizo, sour cream, pico de gallo & pickled jalapeños.

\$14.00

CHOOSE OPTIONS



Impossible Quesadilla (NF)

Flour tortillas filled with Impossible taco meat, melted cheddar and provolone cheese, black beans and rojo sauce. Served with pico de gallo.

\$15.50

ADD TO CART



Curry Bowl

A house classic dish. Cashew Korma Curry w/ roasted seasonal veggies, served w/ spiced kitchiri. (GF)

\$16.00

CHOOSE OPTIONS



Beyond Gyro

Beyond Sausage grilled in our house mediterranean spice blend, Rider's Ranch, romaine lettuce, sliced roma tomatoes, red onions, house feta cheese & harissa sauce wrapped in grilled pita bread

\$14.00

CHOOSE OPTIONS



Basket O' Aarons Fries

Fried seasoned potato wedges

\$6.50

CHOOSE OPTIONS