

# VEGAN MENU

## *Appetizers & Salads*

### **Lime Black Bean Dip**

With blue corn tortilla chips \$8

### **Tomato Bruchetta**

Toasted baguette, fresh tomato, capers, olives, smoked olive oil \$8

### **\*White Bean & Porcini Mushroom Soup**

Roasted tomato broth, smoked olive oil \$4

### **Bistro Salad**

Toasted walnuts, dried cranberries, whole grain mustard vinaigrette \$5 / \$9 Entree

### **Harvest Salad**

Arugula, shaved fennel, sliced green apple, roasted butternut squash, spiced pear vinaigrette \$7 / \$12 entree

## *Entrées*

### **Vegetable Croquettes**

Roasted garlic cloves, cherry tomatoes, parsley baby carrots, chimichurri sauce, onion sprouts \$17

### **Green Garden Vegetable Plate**

Asparagus, baby carrots, haricot vert, herb cherry tomatoes, basil chimichurri sauce, chili oil drizzle \$15

### **Seared Tofu**

Toasted citrus couscous salad, haricot vert, key lime ginger vinaigrette \$17

