

VEGAN DINNER MENU

Appetizers, Soup & Salad

Black Bean Mango Salsa Grilled sourdough, green onion emulsion \$8

Watermelon, Mango & Cucumber 'Chill' (GF) With basil crema garnish \$5

Bistro Salad (GF) Stilton, toasted walnuts, dried cranberries,
whole grain mustard vinaigrette \$5 / \$9 entree

Caprese Salad (GF) Heirloom tomatoes, fresh mozzarella, smoked olive oil,
balsamic, arugula, basil, grilled sourdough \$9

Michigan Salad (GF) Arugula, shaved fennel, dried cherries, red onion, apple,
honey sherry vinaigrette \$7 / \$11 entree

Grilled Squash (GF) Balsamic grilled squash, kale, tomato, goat cheese,
sunflower seeds, lemon basil vinaigrette \$11

Entrees

Blackened Tofu Black bean & mango salsa, snap peas, green onion emulsion,
brown rice \$16

Citrus Couscous Roasted Portobello, artichokes, tomatoes, asparagus \$17

Roasted Cauliflower (GF) Coriander spiced with grape tomatoes, snap peas and
walnut parsley pesto \$17