

# STATE ROOM VEGAN MENU



**Grilled Asparagus**, garlic oil poached shallots, fennel, sunflower seeds, dijon balsamic vinaigrette (GF) 11

**Vegan Bistro Salad**, mixed greens, dried cranberries, toasted walnuts, raspberry vinaigrette (GF) 6 / 9

**Chop Salad**, arugula, dijon balsamic vinaigrette, grilled asparagus, grape tomatoes, red onion, crispy lentils (GF) 12

**Daal Sabji**, Indian spicy green lentils, fresh summer tomatoes (GF) 19

**Seared Tofu**, sweet corn edamame ragout, cilantro chutney (GF) 17

**Red Quinoa & Summer Peppers**, grilled lemon, micro watercress, lemon dijon vinaigrette (GF) 15

(GF) = Gluten Friendly or can be made gluten friendly – please talk with your server

## A message from our chefs

We are proud to source our ingredients from the following local producers:

MSU Bailey GREENhouse Herbs, Stan Seta's Produce (MI), Breadsmith Bread (Okemos, MI), MSU Student Organic Farm

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

**An automatic 20% service charge will be applied to parties of 8 or more.**