

STATE ROOM VEGAN MENU



Roasted Brussels Sprouts, Mediterranean harissa and mint, balsamic reduction, sundried tomatoes *(GF)* 10

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

Arugula Salad, roasted butternut squash, candied pecans, pomegranate vinaigrette *(GF)* 11

Lemongrass Ginger Broth, buckwheat soba noodles, sesame purple cabbage, green onions 15

Seared Tofu, pumpkin seed dukkah, wilted swiss chard, tahini baby carrots, radicchio *(GF)* 17

Cinnamon Chipotle Roasted Sweet Potatoes, wilted swiss chard, caramelized carrots, crispy shiitake mushrooms, smoked cherry jus *(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.

If your party has 8 people or more, we have an automatic 20% service charge.



• StateRoomRestaurant.com