

BREAKFAST

7AM - 11AM

ALL ITEMS SERVED WITH A FRESH FRUIT CUP

   **Vegan Chorizo Scramble \$13**

Mushroom vegan chorizo & tofu scramble over country potatoes with bell peppers and onions, topped with sliced avocado

   **Tofu Scramble \$13**

Choice of four ingredients: asparagus, mushrooms, tomatoes, onions, spinach, peppers, Brussels sprouts, sweet potatoes, avocado

  **Garden Skillet \$13**

Sautéed vegetable hash of fresh bell peppers, asparagus, wild mushrooms, Brussels sprouts and sweet potatoes topped with two eggs any style and finished with sliced avocado

 **Vegetable Quiche \$13**

A flaky pastry shell filled with a wild mushroom, leek, and spinach egg custard, topped with melted gruyere cheese

LUNCH & DINNER

11AM - CLOSE

STARTERS

  **Mediterranean Hummus \$8**

House made harissa spiced hummus served with rainbow carrots and cauliflower, finished with toasted pepitas, served with hand-made grilled flat bread

  **Caprese Salad \$8**

Layers of fresh sliced roma tomatoes, soft buratta cheese, and whole leaf basil topped with cracked black pepper and a balsamic reduction

SOUP/SALAD

  **Butternut Squash Soup \$8**

Topped with sherry crema

  **Quinoa Crunch Salad \$9**

A blend of white quinoa and crispy puffed red quinoa, shaved Brussels sprouts, grapes, and arugula, tossed in an avocado green goddess dressing, finished with feta cheese and candied walnuts

  **Strawberry Fields \$9**

Fresh strawberries, crisp sugar snap peas, and caramelized almonds tossed in a creamy poppy seed dressing and served on a bed of arugula and radicchio greens.

   **Garden Salad \$9**

Dressings: Caesar, blue cheese, ranch, green goddess, sherry vinaigrette

Fresh mixed greens, heirloom cherry tomatoes, Persian cucumbers, hearts of palm, and radishes all tossed in a dressing of your choice.

ENTREES

   **Lettuce Wrapped Plant-based Burger \$16**

A plant-based burger patty topped with tomato, onion, pickles, and a spicy hummus spread wrapped in iceberg lettuce and served with farmers vegetables

 **Mushroom Wellington \$14**

A wild mushroom mix wrapped in a flaky puff pastry served with braised swiss chard, roasted carrots and cauliflower and topped with a balsamic reduction

  **Vegetable Baked Penne Pasta \$14**

Gluten free penne pasta tossed with mushrooms, olives, root vegetables, and spinach in a sweet potato romesco sauce and topped with melted mozzarella cheese

SIDES

   **Farmers Vegetables \$6**

Chef's Seasonal Selection

  **Mushroom Rice \$6**

Basmati rice, mushrooms, leeks and soy truffle glaze

DESERTS

  **Flourless Chocolate Cake \$8**

Topped with fresh berries, whipped cream and chocolate tuiles

   **Coconut Panna Cotta \$8**

Topped with fresh berries and toasted coconut

 – Vegan  – Gluten Free  – Vegetarian