

LOCAL. ORGANIC.
DIVERSE.



*PRICING IS PER PERSON. CUSTOM MENUS
ARE AVAILABLE*

- HOT FOOD -

- MEAT EATERS - \$22.3

CHICKEN TINGA

Chicken and roasted chayote. Served with tostadas and pinto beans.

BEEF ENCHILADAS

Beef and yellow squash. Served with red rice and tortillas.

TACO BELL

Beef stew tacos in a hard shell with green beans and black beans.

CHICKEN FAJITAS

Chicken, bell peppers, and onions in flour tortillas. Served with rice.

RAGU

Beef stew served with eggplant caponata and gnocchi.

MEATBALLS

Chicken and beef meatballs over egg pappardelle pasta. Served with broccoli.

BUTTER CHICKEN

Chicken and okra. Served with cumin seed rice.

CHICKEN TIKKA

Chicken and cauliflower. Served with turmeric rice.

CHICKEN/SALMON

TERIYAKI

Served with broccoli and rice.

SALISBURY STEAK

Beef with carrots and peas. Served with potatoes.

BBQ BRISKET

Beef with corn and collard greens. Served with grits.

AZU

Beef stew. Served with broccoli and potato.

KOLDUNI

Beef and chicken broth dumplings. Served with zucchini.

BEEF STEW

Beef cheeks over buttered pasta. Served with a vegetable medley.

COC AU VIN

Chicken thighs and potatoes. Served with a vegetable medley.

- PLANT EATERS - \$22.3

(All served with market salad and seasonal dressing)

VEGE TINGA

With crema, cilantro, Cotija cheese, and avocado salsa.

VEGE ENCHILADAS

With soyriso, potato, crema, cilantro, Cotija cheese, and avocado slices.

VEGE TACO BELL

Impossible stew with crema, salsa, cheese, and lettuce. .

MUSHROOM FAJITAS

With lime and salsa.

TOFU RAGU

With Parmesan cheese and basil.

IMPOSSIBLE MEATBALLS

With Parmesan cheese, chili flakes, and basil.

BUTTER PANEER/TOFU

With chutney, cilantro, and yogurt dressing. Served with carrot-raisin salad.

TOFU TIKKA

With chutney and raita.

TOFU TERIYAKI

With sesame seeds, scallions, and spicy sauce.

IMPOSSIBLE SALISBURY

With gravy, parsley, and pickled onions.

BBQ TOFU BRISKET

With BBQ mustard and crispy garlic.

MUSHROOM AZU

With herb mix and horseradish.

VEGE KOLDUNI

With mushrooms, potatoes, herbs, vinegar, and pepper.

VEGE STEW

With alternative beef and herbs.

TOFU COC AU VIN

With tofu, herbs, and demi-glace.

- BOWLS - \$26.2

POKE BOWL

Raw tuna and salmon with scallions, crispy onions, edamame, tomato, and avocado over rice.

VEGETARIAN POKE BOWL

Watermelon with soy sauce, chipotle, furikake, sweet BBQ sauce, and sesame seeds. Served with market salad and seasonal dressing.