



Dinner Menu

V Vegetarian VV Vegan GF Gluten Free VO Vegan Option

Small Salads, Plates or Sharing Plates

- Soup of the Day 8
 Grilled Tofu, Lila Dragon Sauce, Chinese Mustard, Sriracha V/GF/VO 8
 Roasted Chickpea Hummus, Red Chermoula, Pita Bread VV 9
 Grilled Bok Choy and Mushrooms, Miso Butter V/GF 10
 Roasted Jersey Sweet Potato Wedges, Harissa Spices, Cashew Mayo VV/GF 10
 Bowl of French Green Lentils, Rutabaga, Browned Butter V/GF/VO 10
 Grilled Green Asparagus, Green Peas, Quinoa, Olive Oil, Lemon VV/GF 10
 Roasted Beets, Turtle Creek Goat Cheese, Walnuts, Mixed Greens, Orange-Sherry Vinaigrette V/GF 10
 Grilled Romaine, Lemon Anchovy Dressing, Garlic Croutons, Ricotta Salata Cheese V 11

Vegetable Plates

Cool/Cold

- Macro Bowl: Chickpeas, Sweet Potatoes, Avocado, Seaweed, Brown Rice, Tahini Vinaigrette VV/GF 14
 Greek Salad; Tomatoes, Cucumbers, Red Onion, Feta, Black Olives, Oregano, Olive Oil V/GF/VO 14
 Grilled Avocado- Farro Bowl, Feta Cheese, Yogurt Sauce V/VO 14

Warm/Hot

- Harissa-Pomegranate Molasses Baked Eggplant, Beluga Lentils, Yogurt V/GF/VO 16
 Spring Bowl: Asparagus, Peas, Kale, Falafel, Pistachios, Tahini-Lemon Sauce VV/GF 18
 Veg Burger: Quinoa-Sweet Potato, Whole Grain Bun, Avocado, Red Onion, Mixed Green Salad VV 15
 Zucchini Linguine, Green Herb Pesto, Roasted Red Bell Peppers, Feta Cheese V/GF 17
 Burmese Noodle Bowl, 'Khao Soi', Tofu, Rice Noodles, Bok Choy, Curry-Coconut Broth VV 17
 Stir-Fry: Tofu, Asian Vegetables, Brown Rice, Red Curry Sauce VV/GF 16
 House Made Linguine, Garlic Confit, Roasted Tomatoes, Peas, Olive Oil V 19

Plates & Sides

Small

- Cassoulet of Merguez Sausage, Bacon, Dates (4 oz.) GF 9
 Duck Leg and Thigh Confit, Black-Eyed Peas and Mustard Greens GF 16
 Beet Cured Steelhead Trout Gravlax, Citrus Salad, Horseradish Yogurt (4.5 oz.) GF 14
 Sarasota Beef Company Beef Tenderloin, Potato Puree (4.5 oz. Sliced) GF 18
 Add Colemans Organic Chicken Breast (4 oz.) 5
 Add Grove Ladder Farm Egg 3 *Sunnyside up*
 Add House Made Bacon GF 4
 Add Grilled Gulf Shrimp, Garlic, Vegan Butter (4 each) GF 6

Large

- Grilled Cobia, Stir Fry of Spring Garlic, Kale, Zucchini, Mushrooms, Lemon, Olive Oil (8 oz.) 30

Non Alcoholic Beverages

221 B.C Kombucha 7

- Berry Hibiscus, Mint Matcha Honey, Ginger, Moringa Lavender
 Orange Turmeric Cinnamon, Grapefruit Bee Pollen Basil*

Sara Fresh Juice 7

Beetiful

- San Pellegrino Sparkling Water (Liter) 6
 San Pellegrino Sparkling Water (500ml) 4
 Pure Leaf Iced Tea 5

Nespresso

- Coffee 2.75 1.25 refill
 Decaf 2.75 1.25 refill
 Ristretto 3.75
 Espresso 3.75
 Cappuccino 4.25
 Decaf Cappuccino 4.25

- Nunshen Hot Tea 4

We Proudly Support Organic, Sustainable and Local Farms /Businesses When in Season and Available

Albert's Organics, Grove Ladder, Geraldson Farms, Hoot Acre, Sarasota Beef Company, Honeside Farms, Fermentlicious

