



## Dinner Menu

V Vegetarian VV Vegan GF Gluten Free VO Vegan Option

### Sharing Plates

#### Vegetables

- Grilled Tofu, Lila's Dragon Sauce, Chinese Mustard V/VO/GF 12.95  
Grilled Brussels Sprouts, Mustard, Garlic, Dried Cranberries VV/GF 15.50  
Bowl of Green Lentil Soup, Miso Glazed Tofu and Turnip Garnish VV/GF 12.00  
Roasted Local Tomatoes, Goat Cheese, Olive Oil, Garlic, Baguette Bread V 15.00  
Kale Guacamole: Tomatoes, Red Onion, Fermented Jalapeno Sauce, Crispy Tostada Chips VV/GF 12.50  
Bistro Salad: Mixed Greens, Dijon-Lemon Vinaigrette, Tomatoes VV/GF 10.00  
Roasted Beet Salad: Fennel, Mixed Greens, Balsamic Vinaigrette VV/GF 15.00  
Hummus: Grilled Vegetables, Za'atar, Pita Bread VV 12.95  
Roasted Yam Wedges, Harissa Spices, Almond Mayo VV/GF 14.95  
Potato Gnocchi, Grilled Mushrooms, Tomatoes, Garlic, Basil, Grated 'Parmesan' VV 16.00  
Greek Salad: Tomatoes, Cucumbers, Red Onion, Black Olives, Almond Feta, Olive Oil VV/GF 15.95  
Lila Gluten Free Bread, House Made Vegan Butter VV/GF 4.50

#### Meats/Seafood

- Smoked Salmon, Gluten Free Toast, Tomatoes, Capers, Tofu Cream 15.25  
Grilled Spanish Octopus, Lemon, Olive Oil, Sea Salt GF 22.00

### Main Plates

#### Vegetables

- Buddha Bowl: Squash, Sweet Potatoes, Kale, Quinoa, Almond Falafel, Tahini Sauce VV/GF 24.25  
Macro Bowl: Chickpeas, Cucumber, Kale, Millet, Rice, Avocado, Seeds, Tahini-Turmeric Dressing VV/GF 17  
Mushroom Risotto: Lion's Mane and Oyster Mushrooms, Ricotta Cheese, Chaga Broth V/VO/GF 25.95  
Burmese Bowl: 'Khao Soi', Tofu, Rice Noodles, Asian Spinach, Curry-Coconut Broth VV/GF 25.25  
House Made Tagliatelle, Mushroom-Roasted Carrot Bolognese, Grated 'Parmesan' VV 26.25

#### Meats/Seafood

- Mahi Mahi and Gulf Shrimp 'Peperonata', Roasted Bell Peppers, Tomatoes, Garlic, Olive Oil GF 30.00  
South Texas Antelope 'Noisettes', Potato Puree, Root Vegetables, Onion Jam GF 39.00  
Duck Leg and Thigh Confit, Potato Hash, Sunnyside Up Egg GF 19.95

#### Add to Any Plate or on the Side

- Add Colemans Organic Chicken Breast (4 oz.) GF 4.75  
Add Gulf Shrimp (4 each) GF 6.00  
Add Extra Sauce .50  
Add Sunnyside Up Egg GF 3.00  
Add House Made Bacon GF 5.50  
Add House Made Chorizo GF 5.50  
Add Falafel with Tahini Sauce (3 each) GF/VV 5.25  
Add Tofu GF/VV 3.25

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

*Albert's Organics, Worden Farms, Geraldson Farms, Honeyside Farms, Fermentlicious*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions*