

PLANT BASED MENU

APPETIZERS

SHISHITO PEPPERS, lemon and spicy pepper aioli

(vegan option without the aioli) GF

9

BEETS AND BURRATA, baby beets, house made burrata, baby kale, white balsamic vinaigrette, port wine reduction, candied pecans

(vegan option without the burrata) GF

10

GRILLED ARTICHOKE, caper vinaigrette, lemon-basil aioli

(vegan option without the aioli) GF

13

WATERMELON SALAD, feta cheese, cherry tomato, mint, basil, cucumber

(vegan option without the feta cheese) GF

12

ENTRÉES

WILD MUSHROOM RISOTTO, port wine reduction, fine herbs

V, GF

20

CAULIFLOWER STEAK pan seared, farro, pine nuts, apricots, sautéed greens

V

18

PASTA PRIMAVERA zucchini, mushrooms, peas, garlic, shallots, in a light marinara sauce

V

18

SIDES

GRILLED ASPARAGUS V, GF

BROCCOLINI with garlic oil V, GF

VEGETABLE MEDLEY V, GF

7

DESSERT

TRIO OF SORBETS

Ask about our daily selections

8