



Vegetarian Entree Menu

(most dishes can be made vegan with certain substitutions)

Charred Delicata Squash

Perfectly charred Delicata squash, served with fluffy quinoa, tender smoked paprika zucchini, and peppery arugula, all enhanced by a bright and creamy aji amarillo sauce.

Crispy Maple Soy Glazed “Steak”

Crispy plant-based steak glazed in a rich maple soy reduction, paired with miso-marinated asparagus, tender bok choy, and a crisp Brussels sprout salad, finished with sesame garlic sauce and delicate microgreens.

Peri Peri Cauliflower

A bold cauliflower steak seasoned with peri peri spices, set atop a silky carrot purée, with spicy hot paprika yellow squash and crispy patatas bravas, drizzled with fresh chive oil.

Pesto Asparagus Pasta

Fresh pasta tossed in a luscious pesto cream sauce, complemented by tender asparagus, slow-roasted tomato confit, garlic-herb breadcrumbs, and a dusting of Parmesan for an herby, savory finish.

Curried Cauliflower Steak

A hearty cauliflower steak smothered in rich coconut curry gravy, accompanied by fragrant rice & peas, and topped with dried cranberries, pomegranate seeds, and crunchy pistachios.

Mushroom Bourguignon

Braised wild mushrooms, carrots, and cipollini onions in a rich red wine reduction, served over creamy polenta with a hint of fresh pomegranate seeds.

Marsala Cauliflower

Pan-seared cauliflower steak with earthy portobello mushrooms in a savory marsala sauce, served alongside creamy mashed potatoes and fresh spinach, making for a satisfying, robust entrée.

Jerk Mushrooms

Hearty jerk-spiced mushrooms, glazed tofu, atop coconut rice & peas, served with braised curry cabbage, charred carrots, and a drizzle of house-made jerk BBQ sauce for a perfect balance of spice and sweetness.

Sage Sweet Potato Gnocchi

Soft, pillowy sweet potato gnocchi in a delicate sage brown butter sauce, topped with crispy fried sage and a rich Parmesan cream sauce.

Tuscan Gnocchi

Gnocchi tossed with sundried tomatoes, hearty dinosaur kale, and caramelized onions in a coconut cream sauce, garnished with fresh basil for a vibrant Tuscan flavor profile.

Eggplant Involtini

Ricotta, chickpea, and spinach-stuffed eggplant rolls, served over red quinoa with a rich arrabbiata sauce and topped with Parmesan for an Italian-inspired delight.

Crispy Eggplant Parmesan

Panko-crusting eggplant layered with creamy ricotta and gooey mozzarella, baked in a tomato basil sauce, served with sautéed broccoli rabe for a comforting yet refined Italian classic.

Butternut Squash Ravioli

Tender ricotta-stuffed ravioli with roasted butternut squash in a smooth peppercorn cream sauce, topped with shaved Pecorino, microgreens, and toasted hazelnuts for added crunch.

Truffle Mushroom Risotto

Luxurious risotto with wild mushrooms in a velvety truffle cream sauce, complemented by asparagus tips, parmesan crisps, and a touch of chive oil for an elegant, earthy finish.

Roasted Cauliflower Steak with Harissa

Harissa-roasted cauliflower steak served with a fragrant herb farro pilaf, creamy tzatziki, and za'atar roasted carrots, garnished with pomegranate seeds and pine nuts for vibrant Mediterranean flavors.

Beet & Goat Cheese Napoleon

Layered roasted red and yellow beets with creamy goat cheese, fluffy couscous, and arugula, topped with pickled red onions, avocado purée, and a balsamic vinaigrette for a refreshing yet earthy dish.

Sweet Potato Grits with Charred Okra

Creamy sweet potato-infused grits topped with a smoky mushroom ragout, charred okra, chives, and a drizzle of smoked paprika oil, offering layers of comfort and depth.

Fried “Chicken” Oyster

Crispy, fried oyster mushrooms over sweet potato purée, served with braised collard greens and a decadent smoked Gouda mac & cheese, for a soulful, vegetarian twist on Southern flavors.

Vegetarian Gumbo

New Orleans-inspired gumbo with hearty sweet potatoes, collard greens, red beans, and vegan sausage, served over white rice with a side of hot honey cornbread for authentic Southern flair.

Roasted Acorn Squash with Moroccan-Spiced Couscous

Caramelized acorn squash filled with Moroccan-spiced couscous, chickpeas, toasted almonds, and apricots, topped with a harissa yogurt and garnished with pomegranate seeds and fresh mint.