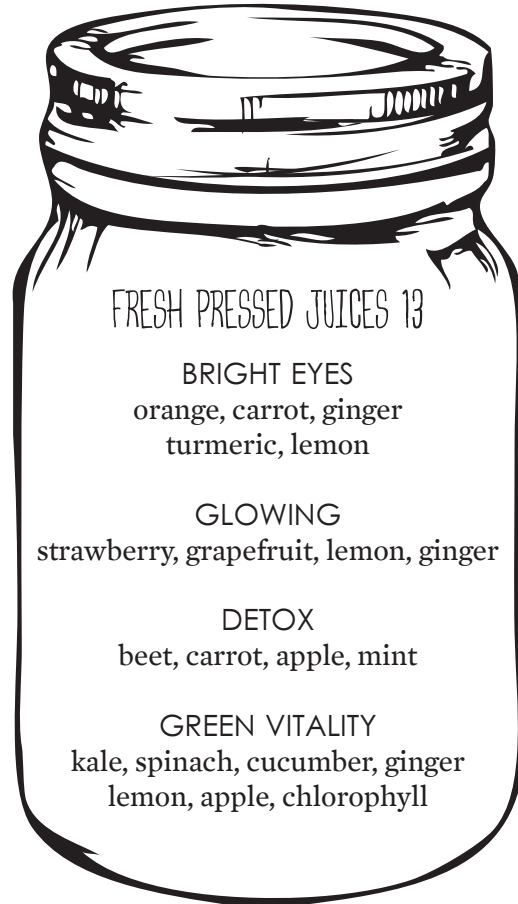


VEGAN MENU



Our ingredients are thoughtfully sourced
and everything is made from scratch

BREAKFAST

- LOCAL STONE FRUIT + BERRIES 19 ^{gf}
- BLUEBERRY FLAXSEED PANCAKES 19 ^{gf}
- CHILLED OVERNIGHT OATS 16
chia seed, green apple
house made almond butter
- ALMOND BUTTER & BANANA TOAST 19
seeded wheat toast, cinnamon
- WARM STEEL-CUT OATMEAL 16
golden raisins, brown sugar
organic bananas, almond or soy milk
- ACAI BOWL 19 ^{gf}
mulberries, buckwheat groats
crunchy almond butter, coconut, banana
- AVOCADO TOAST 19
seeded wheat bread, organic baby tomatoes
tender greens, red pepper flakes, sea salt

*Chef's Signature Take
Away in a Mason Jar
Almond Butter 20
Cashew Butter 20*

LUNCH

- CHILLED CORN SOUP 10 ^{gf}
cashews, sweet corn, herbs, micro cilantro
- CILANTRO GUACAMOLE 16 ^{gf}
house-made tortilla chips
- HERBED SWEET POTATO FRIES 10 ^{gf}
veganise
- HARVEST KALE SALAD 28
bulgur, avocado, dried cranberries, walnuts
croutons, lemon vinaigrette
- LETTUCE WRAPS 17 ^{gf}
fresh corn, organic tomatoes, white beans
quinoa, avocado, crushed peanuts
cilantro lime vinaigrette
- MARGHERITA FLATBREAD 20
vegan cheese, heirloom tomatoes, fresh basil
- MEDITERRANEAN FLATBREAD 24
marinated olives, tomato, shallots
cucumber, white beans

*Add grilled or fried tofu to any item 8

^{gf} gluten-free