

VEGETARIAN MENU

APPETIZERS & SALADS

HEARTH OVEN MARGHERITA PIZZA

10

POACHED PEAR AND BABY GREENS SALAD,
DRIED CHERRIES, BLUE CHEESE
MAPLE BALSAMIC VINAIGRETTE

7

MISO BARLEY AND VEGETABLE SOUP

6

CHOPPED SALAD with CHILLED ICEBERG
LETTUCE, TOMATOES,
HARICOT VERTS, SCALLIONS,
HERB PARMESAN DRESSING

7

WOOD ROASTED HEIRLOOM BEET SALAD
YUZU MACERATED WATERMELON, GOAT
AND BLUE CHEESE, AGED BALSAMIC,
GREEN SHISO, DILL OIL

11

MAIN COURSE

ROASTED ZUCCHINI, CAULIFLOWER
AND TOFU FRICASSEE, PICKLED CUCUMBER
AND LIGHT CURRY

18

BLACK BEAN BURGER, FRESH HERBS,
PICKLED ONION, GREENS,
TOMATO, CHALLAH BUN

9

VEGETARIAN TASTING of
BREADED JAPANESE EGGPLANT,
BRAISED ESCAROLE, CAVATELLI
PASTA, MARINARA SAUCE,
REGGIANO PARMESAN and BASIL OIL

19

TEMPURA of ASPARAGUS,
HARICOT VERTS and MEYER LEMON
with GINGER AIOLI and PONZU,
JASMINE RICE

18

SIDES

CAVATELLI PASTA

6

OLIVE OIL ROASTED YUKON GOLD POTATOES

5

SAUTEED SWISS CHARD with
EXTRA VIRGIN OLIVE OIL and GARLIC

6

ARRAY of SEASONAL FRUITS

6