



We prepare LOCAL, QUALITY & ORGANIC food that's made FRESH every single day. We ENSURE that you only get the BEST POSSIBLE INGREDIENTS, to foster HEALTH, WELLNESS & PEACE. We serve VEGAN FOOD that's TOP QUALITY, LOCALLY SOURCED, 100% ORGANIC & CRUELTY-FREE. TOGETHER, we build a STRONGER, more ethically ENGAGED & socially aware COMMUNITY.

organic appetizers

	bistro flatbread – sundried tomato pesto marinated tomato & artichoke heart mozzarella spinach caramelized onion <i>(available gluten-free)</i>	18
	live rolls – rice paper napa daikon cucumber carrot kimchi bell pepper beet avocado avocado lime crema ginger tahini lime <i>(gluten-free)</i>	12
	share board – assortment of cheeses assortment of spreads pickled vegetable olive roasted garlic crostini <i>(available gluten-free)</i>	19
	phyllo-wrapped baked brie – nuts for cheese brie onion jam roasted red pepper jelly crostini	17
	spinach & artichoke en crouete – spinach caramelized onion red pepper artichoke roasted garlic sour cream puff pastry crostini	16
	wild mushroom duxelle – sautéed wild mushroom white wine beurre blanc feta parsley crostini <i>(available gluten-free)</i>	15
	miso-marinated portobello carpaccio – portobello roasted cashew walnut watercress <i>(gluten-free)</i>	14

organic soup and salads

(dressings – citrus vinaigrette | blueberry balsamic | asian sesame vinaigrette | caesar)




	soup – ask server for details <i>(gluten-free)</i>	8
	house salad – greens cherry tomato cucumber carrot onion choice of dressing <i>(gluten-free)</i>	12
	caesar salad – romaine kale parmesan tempeh crouton caesar dressing <i>(available gluten-free)</i>	13
	bistro salad – spinach radicchio blonde frisée blue cheese candied walnut red onion segmented orange citrus vinaigrette <i>(gluten-free)</i>	17
	roasted beet tower – peppercorn herbed chèvre tomato concasse alfalfa sprout chive oil <i>(gluten-free)</i>	14
	superfood salad – kale spinach seasonal berry quinoa sweet potato beet cucumber marinated tomato chia flax blueberry balsamic dressing <i>(gluten-free)</i>	16
	asian salad – miso-marinated tofu napa scallion bean sprout cucumber pepper carrot daikon sesame cashew crispy tortilla asian sesame vinaigrette <i>(available gluten-free)</i>	15

we use organic and locally sourced ingredients as often as possible. please inform server of any allergies. all cheese products are nut- or seed-based. all wines are vqa approved. please drink responsibly. taxes are not included.



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organic entrées

	ravioli – ask server for details ask server for best wine pairing	21
	risotto – ask server for details <i>(gluten-free)</i> ask server for best wine pairing	17
	vegetable linguine – broccoli snap pea corn red pepper roasted garlic zucchini avocado cream <i>(available gluten-free)</i> château des charmes sauvignon blanc (2015)	18
	cauliflower pot-au-feu – crispy breaded cauliflower mushroom carrot cherry tomato onion potato mushroom gravy pickled vegetable crostini <i>(available gluten-free)</i> malivoire mottiar chardonnay (2013) malivoire small lot pinot noir (2015)	19
	enchiladas – tortilla jackfruit bell pepper onion zucchini sweet potato kale black bean mole cashew crema coconut rice <i>(available gluten-free)</i> fielding estate pinot grigio (2016) malivoire small lot pinot noir (2015) anderson ipa	19
	bibimbap – zucchini daikon mushroom carrot broccoli spinach kimchi tofu coconut rice spicy mushroom broth <i>(gluten-free)</i> fielding estate rosé (2016) fielding estate pinot grigio (2016)	18
	chickpea & mushroom burger – tzatziki arugula sautéed mushroom feta tomato avocado bun <i>choice of caesar salad, house salad, or soup</i> <i>(available gluten-free)</i> malivoire small lot pinot noir (2015) ace hill pilsner	18
	maitake mushroom steak – miso-marinated maitake roasted potato seasonal vegetable <i>(gluten-free)</i> malivoire mottiar chardonnay (2013) cooper's hawk merlot (2013)	20
	bistro bowl – pulled jackfruit spicy bbq sauce rice corn black bean chickpea salsa guacamole cheese sauce green onion chipotle sour cream crispy tortilla <i>(available gluten-free)</i> fielding estate rosé (2016) mcmanus petite sirah (2016)	18
	sweet potato gnocchi – sage roasted garlic spinach mushroom spicy cashew chili oil château des charmes sauvignon blanc (2015) twin pines cider	17
	eggplant parmesan – crispy breaded eggplant mozzarella linguine tomato sauce onion mushroom <i>(available gluten-free)</i> malivoire mottiar chardonnay (2013) henry of pelham family tree cabernet-merlot (2015)	19
	buffalo caesar wrap – tortilla crispy breaded tofu buffalo sauce romaine kale parmesan tempeh caesar dressing potato wedge château des charmes sauvignon blanc (2015) ace hill pilsner	17

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