

Vegetarian Menu

Soups

Fire Roasted Chile and Queso — Creamy queso cheese soup with grilled green chilies and corn
cup \$1.75 || bowl \$3.25

Black Bean - Rich and delicious black bean and vegetable soup – **cup \$1.75 || bowl \$3.25**

Cream of Tomato— creamy tomato soup finished with basil — **cup \$1.75 || bowl \$3.25**

Salads

Dressing Choices

ranch, ♥fat free ranch, ♥fat free raspberry vinaigrette, ♥fat free French, ♥fat free Italian, Caesar, bleu cheese, honey Dijon mustard, balsamic vinaigrette, poppy seed, 1000 Island, ♥oil & vinegar

House salad - carrots, cucumber, cranberries, red onion, feta cheese, tomato, croutons — **half \$3.00 || full \$4.50**

Taco Salad - Romaine lettuce with red onion, black olives, tomatoes, salsa, avocado, sour cream, and taco spiced jack fruit — **full only \$7.00**

Arugula Salad - Arugula greens tossed in oil and vinegar, topped with cherry tomatoes, red onion, parmesan cheese and house-made croutons - **full \$6.00**

Berry Almond Salad - Romaine lettuce topped with fresh blueberries, fresh strawberries, Mandarin oranges, candied almonds, red onion, and feta cheese — **full \$6.00**

Sandwiches

served with one choice of the following sides

French fries, Sweet Potato Waffle Fries, Onion Rings, Cole Slaw, Fruit Salad, Cottage Cheese, or Chunky Applesauce

Vegan Spinach and Tomato Grilled Cheese - Grilled Sourdough bread with melted vegan cheese, salted tomato, and fresh spinach — **full only \$5.00**

Vegan Muffuletta —Grilled sourdough bread with melted vegan cheese, mushrooms, peppers, onions, and an olive mixture —**full only \$6.00**

Hawaiian Portabella Burger —Marinated grilled portabella mushroom topped with grilled pineapple, Swiss cheese, orange sesame sauce, lettuce, tomato, and onion — **full only \$6.00**

Quesadilla - Toasted flour tortilla filled with Mexican cheese, peppers, mushrooms, onions, and taco flavored jack-fruit. Finished with salsa, sour cream, and guacamole— **full only \$7.00**

Avocado Toast - Toasted sourdough bread topped with creamy avocado, garden fresh tomatoes, arugula, and red radish finished with a fried egg — **full only \$7.00**

French Brie Melt - Egg dipped French toast with melted brie topped with mixed berry syrup — **full only \$6.00**

Special Plates

Grilled Cauliflower Steak with Gremolata – Lightly poached and grilled cauliflower steak served with robust tomato sauce topped with walnut gremolata — **full only \$6.00**

Spinach Frittata - Baked egg casserole with spinach, tomatoes, red onion, and feta cheese Served with fresh fruit **full only \$5.00**

Creamy Sausage Six Cheese Sacchetti - cheese stuffed pasta tossed with vegetarian sausage, peppers, mushrooms, and onions finished with a creamy sauce — **full only \$6.00**

Bean and Spinach Stuffed Portabella - spinach and bean stuffed portabella served with a blushing marinara sauce **full only \$6.00**

Beverages - Coke, Diet Coke, 7up, lemonade, root beer, cranberry, apple, Orange juices, milk (whole, 2%, skim), iced tea, hot tea and coffee , hot chocolate . **\$1.00**

All special requests will be honored whenever possible. Cooking method can be altered to meet specific needs. We cook with canola oil and use no MSG

Non-residents add 25% surcharge per person and sales tax

