

# Restaurant Week

## Soup Du Jour

Black Eye Pea Soup (GF+) 10

Served with Bread

French Onion Soup (GF+) 15

topped with a cheesy crouton

New England Clam Chowder (GF+) 15

Crafted with rich shiitake mushrooms and served with crisp oyster crackers.

## Starters

Mini Zucchini Lasagna (GF) 17

Zucchini, yellow squash, poblano peppers, roasted corn, and sautéed onions in a rich chipotle cream sauce topped with vegan shredded mozzarella.

Taquitos (GF) 17

chorizo and potato stuffed taquitos topped with lettuce, crema, salsa verde

## Sandwiches

Oyster Mushroom Po'Boy (GF+) 24

Crispy Golden Oyster Mushrooms, Lettuce, Tomato, Red Onion, Pickles, Remoulade on a Roll  
Served with Coleslaw and Choice of a Sandwich Side

Falafel Sandwich (GF+) 20

Pita bread, spinach, jalapeño pea tahini sauce, pickled cucumber, chili mayo, red pepper jam, pickled red onion

## Mains

Kimchi Stir Fry (GF) 26

Forbidden Black Rice, Kimchi, Tofu, Carrots, Bok Choy, Snow Peas, Gochujang Glaze

Holiday Roast 29

A juicy seitan roast packed with vegan sausage, vegetables, pears, leeks, and asparagus, topped with an apple-cider onion gravy.

BBQ Ribs (GF) 34

Vegan Ribs with House Made BBQ Sauce, Served with Mashed Potatoes

Acorn Squash (GF) 26

Wild Rice, Cranberries, Walnut Pieces, Fresh Ginger, Black Beans, Peppers, Cilantro, Oil Free

## Desserts

Triple Berry Cheesecake \$10

Stuffed Caramel Apple (GF) \$12

Warm baked apple filled with dates and almonds, finished with a drizzle of caramel add ice cream +\$3

Carrot Cake (GF) \$15

Toasted Coconut Cake \$15