



Meatless Appetizers ~ Tapas ~ Small Plates

*Each night we feature special additions to our menu
Artisan Cheese Selection is always available*

Greek Meze \$ 14.

Grill roasted eggplant, sweet peppers, Greek Kasseri cheese, ripe local tomato
Assorted Greek Olives ~ all drizzled with Greek imported XVOO

White House Vegetables Soup ~ \$ 12.5

A magical elixir of seasonal vegetables all brought together in one pot to create
A savory (all vegetable) clear broth soup

Hankering for a rich and creamy alternative ~ we will make it to order, just for you

Warm Eggplant Caprese ~ \$ 15.5

Fresh organic eggplant sliced and dipped in a light egg batter pan browned and stacked with fresh
Mozzarella - tomato basil marinara and shaved Pecorino Romano

Braised Baby Bok Choy ~ \$ 14.5

Lightly grilled with fresh scallion, & zucchini ~ served drizzled with Teriyaki

Black Bean Chili Enchilada ~ \$ 16.5

Frijoles Negros stewed in a spicy chili blend with smoked chipotle ~ rolled into soft flour tortilla
Served with home made guacamole, our mango salsa, roasted tomatillo salsa verde, & sour cream

Focaccia - \$ 21.5

Dense European style dough spread with basil pesto ~ baked with fresh mozzarella
vine ripened tomato fresh leaf basil, shaved sweet onion & drizzled with extra virgin olive oil

Grilled Vegetable Quesadilla ~ \$ 16.5

A variety of fresh organics painted with citrus & olive oil ~ folded into a soft flour tortilla
With cheddar & Jack cheese ~ served with guacamole, mango salsa, & sour cream

Salads & Cold Plates

Kitchen Sink Salad ~ \$ 16.

A crisp mixture of assorted greens tossed with carrot, cucumber, tomato, celery, snow peas
Broccoli, & cauliflower ~ served with your choice of our house made dressings

Chicago Wedge Salad ~ \$ 16.

Gorgonzola bleu cheese dressing, crouton, & ripe tomato

Tuscan Vegetables Carpaccio ~ \$ 18.

Raw varietal thinly shaved vegetables artfully arranged and drizzled with white truffle oil
And dotted with a hint of balsamic reduction



Executive Chef - Gracie Skiadas

Chef - Andy Madden

Entree Selections

Vegetable Bouillabaisse ~ \$ 31.5

All the veggies in our kitchen steamed in their natural order w/hand crushed tomato, saffron threads and lots of fresh herbs with a hint of miso broth, served in a cover crock with Bulgarian feta for a tangy twist

Simple Veggie Plate ~ \$ 26.5

Fresh organic carrots, zucchini, haricot vert, asparagus, diced yams, broccoli, & cauliflower in a light vegan sauce of with tomato, citrus, fresh basil & a hint of curry - over our special warm bulgur wheat

Stuffed Poblanos \$ 28. (vegan)

Beautiful organic poblano pepper stuffed with fresh herb infused couscous & roasted
Served in a pool of hand crushed tomato Romesco sauce

Celebration Vegetables Mediterranean ~ \$ 32.5

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta
Order without pasta for a satisfying gluten free celebration dinner.

Thai Broccoli \$ 29.5

Stir fry of fresh julienne vegetables & broccoli florets finished with a Thai spicy light peanut sauce

Zucchini a la Riche~ \$ 28.5

Simple is the 'best' when it comes to this virgin tomato butter sauce
Zucchini threads steamed over diced vine ripened tomato, slivered scallions & fresh snow peas

Asian Vegetable Stir Fry~ \$ 28.5

Fresh organic veggies, stir fried with Thai chili, fresh ginger and finished with a soy & aged Japanese vinegar seasoned in the Asian style with a hint of Thai heat

Mediterranean Flatbread \$ 26.

Thin herb infused flatbread made in our kitchen ~ baked to crispy brown finish with fresh mozzarella ~ Topped with a fresh vine ripened tomato salad with Kalamata olives, fresh leaf basil, shaved sweet red onion & finished with paper thin Parma Prosciutto

Jamaican Rasta Pasta~ .Not for the Wimpy! \$ 29.5

On our menu from our beginnings & years after, you asked we heard!
Pan fried plantain stir fried red & green bell pepper, scotch bonnets, onion & garlic
Finished with a sauce of fresh orange juice, a hint of lime spiked with red jewel grapes at the end & a smattering of grated pecorino Romano cheese ~ ripe mango garni

Marie's Veggies Ascona~ \$ 29.5

In honor of one of our best friends, the incomparable, 'Marie Landis'
Fresh veggies pan seared with tiny diced plum tomato & fresh basil-then steamed to a crisp finish with vegetables stock & a hint of lemon citrus. Served resting on a bed of wilted spinach & melted cheddar enwreathed with angel hair pasta.

Baja California Vegetables~ \$ 29.

Cauliflower, Broccoli, & asparagus – charcoal grilled & served over a mélange of black beans, sautéed onion, & sweet pepper seasoned with cumin and cilantro
Drizzled at the finish with a lemon-cilantro cream and crispy tortilla swords



Simply Vegan?

It is our pleasure to prepare a simple grain dish if that would be your preference
We offer Quinoa, Brown Rice, Couscous, & Bulgur wheat
Order any grain with steamed, grilled, slow roasted or stir fried vegetables of your choosing.

**WE STOCK ~ NON-DAIRY CHEESE
And GLUTEN FREE BREAD**