

VEGAN MENU

- \$6 **LOCAL MARKET SOUP**
- \$6 **MARINATED OLIVES & SMOKED ALMONDS**
- \$9 **CHICKPEA FRITTER**
salsa verde
- \$10 **GRILLED FLATBREAD**
butternut squash, arugula, red onion, radish
- \$12 **MIXED GREEN SALAD**
fennel, celery, pomegranate, persimmon, sherry mustard vinaigrette
- \$11 **“MAC & CHEESE”**
orchiette pasta, Miyokos cheese, bread crumbs
- \$13 **ROASTED DELICATA SQUASH**
pomegranate, sage, lemon
- \$12 **SPAGHETTI SQUASH**
almonds, olive oil, smoked paprika
- \$12 **JULE’S AGED CASHEW BRIE**
2 week aged, membrillo, hazelnuts, crostini



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