

## STARTERS, APPETIZERS, DIPS AND NIBBLES

**BREAD and AGAVE BUTTER** {vegan} extra helpings are 1.00 per person  
sourdough bread {vegan} multi-grain bread {virtually vegan - contains honey}

**BABY FALAFEL** {gluten+soy-free} falafel patty, rice and taziki. 5.25 {available vegan}

**SINGLE TACO** with cheese, brown rice and red salsa. 5.25 {available vegan}

**TAZIKI + TOASTED PITA** thin puree of dill cucumbers, yogurt and heavy cream, with raw garlic. <sup>(S)</sup> 4.25 | <sup>(L)</sup> 6.25 | *single pita 1.* | *gluten and soy-free: sub veggies*

**HUMMUS + TOASTED PITA** {vegan} thick dip of ground garbanzo beans, sesame tahini, and garlic. <sup>(S)</sup> 4.25 | <sup>(L)</sup> 6.25 | *single pita 1.* | *gluten and soy-free: sub veggies*

**BABA GHANOUJ + TOASTED PITA** {vegan} thick dip of roasted eggplant, roasted garlic, and tahini. <sup>(S)</sup> 4.25 | <sup>(L)</sup> 6.25 | *single pita 1.* | *gluten and soy-free: sub veggies*

**DIP DUET + TOASTED PITA** select two of our dips: baba ghanouj, hummus, or taziki. <sup>(S)</sup> 4.25 | <sup>(L)</sup> 6.25 | *single pita 1.* | *gluten and soy-free: sub veggies*

**TOP YOUR DIP** with feta, parmesan, bleu, or our vegan cashew cheese. 1.25



LUNCH | DINNER | BRUNCH

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**DIVINE FLAVOR FOR THE CONSCIOUS EATER**  
VEGETARIAN. VEGAN. RAW. GLUTEN + SOY-FREE  
LOCAL. ORGANIC. TRADITIONAL

CATERING AVAILABLE

*Drinks located on back.*

**ADAM'S SIDE SALAD** {vegan/gluten+soy-free}  
field greens, cucumbers, red onions, tomatoes, and carrots with red wine vinaigrette.  
<sup>(S)</sup> 5.25 | <sup>(M)</sup> 7.25 | <sup>(L)</sup> 9.25 | *add our cheddar-mozzarella cheese mix 1.25*

**APPLE CRANBERRY SALAD** {gluten+soy-free}  
grannysmith apples, dried cranberries, red onions, feta cheese and candied walnuts  
over assorted assorted field greens with our agave poppy seed dressing.  
<sup>(S)</sup> 6.25 | <sup>(M)</sup> 8.25 | <sup>(L)</sup> 10.25 | *vegan: sub cashew cheese*

**BETTY BAILEY BERRY SALAD** {soy-free}  
cous cous, grannysmith apples, baby beets, mandarin oranges, dried cranberries,  
feta, red onions, candied walnuts and poppy seed dressing atop field greens.  
<sup>(S)</sup> 6.25 | <sup>(M)</sup> 8.25 | <sup>(L)</sup> 10.25 | *vegan: sub cashew cheese*

**CHEF'S CHOICE SALAD**  
brown rice, taziki, hummus, feta cheese, falafel crumbles, cucumber and tomato  
with red wine vinaigrette, an assorted spring mix and toasted pita.  
<sup>(S)</sup> 6.25 | <sup>(M)</sup> 8.25 | <sup>(L)</sup> 10.25 | *vegan: sub hummus and cashew cheese*

**EGGSALAD ON GREENS** {gluten+soy-free}  
eggsalad, pickles, red onion, carrots, tomatoes and red wine vinaigrette on greens.  
<sup>(S)</sup> 6.25 | <sup>(M)</sup> 8.25 | <sup>(L)</sup> 10.25 | *add our cheddar-mozzarella cheese mix 1.25*

**GARNETS AND GREENS SALAD** {vegan/gluten+soy-free}  
field greens, beets, candied walnuts, red onions and our agave poppy seed dressing.  
<sup>(S)</sup> 5.25 | <sup>(M)</sup> 7.25 | <sup>(L)</sup> 9.25 | *add feta, bleu or vegan cashew cheese 1.25*

**MANDARIN SALAD** {vegan/gluten+soy-free}  
field greens, mandarin oranges, beets, red onion and our agave poppy seed dressing.  
<sup>(S)</sup> 5.25 | <sup>(M)</sup> 7.25 | <sup>(L)</sup> 9.25 | *add feta, bleu or vegan cashew cheese 1.25*

### EGGSALAD BRUSCHETTA {soy-free}

a thick "slice" of grilled bread with egg salad, pickles, tomatoes, red onions, and carrots, sitting on greens with red wine vinaigrette.

<sup>(S)</sup> 6.25 | <sup>(L)</sup> 9.25 | *add our cheddar-mozzarella cheese mix 1.25*

### FALAFEL PLATTER

gluten-free patties made of chick peas, tahini, heavenly spices, garlic, olive oil and cilantro. the patties are baked, served atop a bed of organic brown rice and complimented with taziqi and pita.

<sup>(L)</sup> 8.25 | *gluten-free: sub veggies for pita | vegan: sub hummus*

### BABY FALAFEL {gluten+soy-free} one falafel patty, rice and taziqi.

<sup>(S)</sup> 5.25 | *single falafel patty 2.25 | vegan: sub hummus*

### SMOKY TOMATO BRUSCHETTA

a thick slice of grilled bread topped with smoky tomato aioli, marinated tomatoes, herbed mozzarella and parmesan cheeses, baked until bubbly and served with a touch of greens, red onions and a red wine vinaigrette.

<sup>(S)</sup> 8.25 | <sup>(L)</sup> 10.25 | *vegan: sub cashew cheese*

### SPINACH AND MUSHROOM LOAF {virtually vegan - contains honey}

a loaf made with multigrain bread crumbs, fresh spinach, button mushrooms, onions, tofu, garlic, thyme and oregano. baked perfectly and served with roasted sweet potatoes and topped with a tomato-basil coulee.

<sup>(S)</sup> 6.25 | <sup>(L)</sup> 10.25

### SWEET POTATO BURRITO {vegan}

a flour tortilla stuffed with organic brown rice, roasted sweet potatoes and our yummy hummus, served on a bed of mixed greens, topped with fruit salsa and accompanied by our agave poppy seed vinaigrette.

<sup>(S)</sup> 8.25 | <sup>(L)</sup> 10.25 | *gluten-free without tortilla | add dairy or vegan cashew cheese 1.25*

### TACOS

corn tortilla shells filled with "meat" made from textured vegetable protein, mushrooms, onions, cumin, chili, oregano and cayenne, topped off with mozzarella, parmesan and cheddar cheeses. we serve this with brown rice and red salsa.

<sup>(S)</sup> 8.25 | <sup>(L)</sup> 12.25 | *single taco, rice and salsa 5.25 | vegan: sub carrots or cashew cheese*

### ULTIMATE GARLIC GRILLED CHEESE

garlic bread with chili cumin aioli, pickles, onion and tomato, cheddar, mozzarella, bleu and parmesan cheeses, baked bubbly, and served over mixed greens with a dollop of hummus and red wine dressing.

<sup>(S)</sup> 10.25 | <sup>(L)</sup> 13.25 | *vegan: sub cashew cheese*

### VEGGIE BURGER {vegan}

served atop a whole wheat bun with dijon mustard, spicy vegan aioli, dill pickles, red onions, greens and a tomato.

7.25 | *add roasted sweet or garlic mashed potatoes 2. | dairy or vegan cashew cheese 1.25*

*Our menu features a blend of traditional, organic, local and synthetic-free ingredients.*

There is a dollar charge for our kitchen to split items...you are welcome to do it for free.  
Our substitution charges are calculated on the difference in menu item prices.

### ROASTERIE® ORGANIC AND FAIR-TRADE COFFEE STRAWBERRY-KIWI ICED TEA

2.

### HARNEY AND SONS HOT TEAS

Organic Green, Earl Grey, Tropical Green,  
Orange Pekoe, English Breakfast

single tea bag 2.

{caffiene}

### Egyptian Chamomile, Peppermint

Organic Plum, Ceylon Black

single tea bag 2.

{caffiene-free}

### BOTTLED WATER

1.25

### DIET PEPSI, BLUE SKY DR. BECKER

can 2.

### PEPPERMINT LEMONADE, SOY OR 2% MILK ORANGE, APPLE, OR CRANBERRY JUICE

eighteen oz 3.

### STEAZ ORGANIC SODA: LEMON DEW, COLA, ROOT BEER, RASPBERRY. PERRIER, ORGANIC BLUE SKY GINGER ALE

bottle 3.

### KALIBER BEER

{premium de-alcoholized}

bottle 4.

### SIDES AND EXTRAS

#### FETA, BLEU, PARMESAN, CHEDDAR-MOZZARELLA MIX OUR OWN CREAMY VEGAN CASHEW CHEESE

1.25

#### PITA

1. per pita

#### BROWN RICE, EGGSALAD, HUMMUS, BABA GHANOUJ, TAZIKI ROASTED GARLIC MASHED POTATOES ROASTED SWEET POTATOES

3.

#### FRUITS and VEGETABLES

{seasonally priced}

Items containing raw or partially cooked fish and/or raw eggs have been linked to food borne illnesses.  
We automatically add 20% gratuity to parties of 6 or more. Separate checks available upon request.