

## EVENING

### SMALL PLATES

**DAILY SOUP** DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH FOCACCIA BREAD \$9

**ROASTED BEET HUMMUS** ALEPPO TAHINI | CUCUMBER | WATERMELON RADISH | RAINBOW CARROTS FOCACCIA TOAST (V) \$14 + GLUTEN FREE TOAST \$1

**ARTICHOKE HEART QUESADILLA** SPINACH DIP | MOZZARELLA | ROASTED PEPPERS | MARINARA (D) \$16 + VEGAN CHEESE (S) \$1

**JUMBO LUMP CRAB CAKES** JACKFRUIT & SWEET POTATO-QUINOA CAKES | FENNEL-CUCUMBER SLAW | LEMON-HERB TARTAR (GF)(V) \$13

**CONSCIOUS CULTURE CASHEW CHEESE PLATE** BARN CAT | PEAR- CRANBERRY CHUTNEY | PICKLED ROMANESCO | GF ROSEMARY CRACKERS | FOCACCIA TOAST (V) \$17  
+ GLUTEN FREE TOAST \$1

### LARGE PLATES

**SPICY KALE CAESAR** CHIPOTLE MARINATED KALE | CRISPY RED ONIONS | AVOCADO | TOASTED ALMONDS | ALMOND PARMESAN | CROUTONS (N)(V) \$16 + GLUTEN FREE \$1

**PURE PASSION SALAD** BABY KALE | HONEYNUT SQUASH | ROASTED APPLES | TURMERIC PICKLED FENNEL | RADICCHIO | MAPLE WALNUTS | PURE PASSION VINAIGRETTE (V)(GF) \$15

**CAULIFLOWER PIZZA** CAULIFLOWER CRUST (GF)(D)(EGG) | MARINARA SAUCE | MOZZARELLA | MARKET VEGETABLES (D) \$18 + VEGAN CHEESE \$2

**AUTUMN HARVEST BOWL** A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | ROASTED SWEET POTATOES | TRI-COLOR QUINOA | BABY ARUGULA | WATERMELON RADISH  
CRISPY CHICKPEAS | RAINBOW MICROGREENS | GINGER SOY DRESSING (V)(GF)(S) \$17 + AVOCADO \$2 + EGG \$2

**MUSHROOM & SQUASH CARBONARA** ZUCCHINI NOODLES | ADZUKI BACON BITS | ROASTED MUSHROOMS | BABY SPINACH | SEASONED BREAD CRUMBS (V)(S) \$17 + GLUTEN FREE \$2

**PAD THAI NOODLE** RICE NOODLE | SWEET SOY | TURMERIC TOFU SCRAMBLE | CARROT-CUCUMBER SLAW | PEANUT | SESAME | LIME (N)(S)(V)(GF) \$18

**PASTA ORECHIETTE** FRIARELLI PESTO | IMPOSSIBLE SAUSAGE CRUMBLE | ALEPPO | CASHEW RICOTTA (V)(N) \$16 + SUB GLUTEN FREE PENNE \$2

**THE BD ROYALE** TWIN IMPOSSIBLE SMASH PATTIES | VEGAN AMERICAN | SMOKED COLA-BRAISED ONIONS | SHREDDED ICEBERG | TOMATO | 1K DRESSING (S)(D) \$22

**BUTCHER'S BURGER** VEGETABLE + BLACK BEAN PATTY | MOZZARELLA | TOMATO | SAUTÉED ONIONS | VEGAN CHIPOTLE MAYO | BBQ | ARUGULA  
ROASTED POTATOES | BRIOCHE (D) \$18 + ADD EGG \$2 + ADD AVOCADO \$2 + SUB VEGAN CHEESE \$2 + SUB IMPOSSIBLE PATTY (S) \$4 + SUB LETTUCE WRAP \$1

**ROASTED VEGETABLE TAGINE** MOROCCAN SPICED BRAISED CELERY ROOT | CARROTS | TURNIPS | APPLES | TOMATO | CHILES | PEPITAS | ROASTED SQUASH BOWL  
BROWN BASMATI (V)(GF) \$18

### EXTRAS

**ROASTED BRUSSELS SPROUTS** CHILI GARLIC HONEY GLAZE | TOASTED HEMP HEARTS (V)(GF) \$7

**DAILY MARKET VEGETABLES (V)(GF) \$7**

**TEMPEH OR ADZUKI BACON (V)(S)(GF) \$5**

**ROSEMARY ROASTED POTATOES (V)(GF) \$7**

**OVEN ROASTED POTATO WEDGES (V)(GF) \$7**

\* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY\*

\*WE SOURCE FROM LOCAL & ORGANIC FARMS. OUR MENU IS 100% VEGETARIAN. AND WE HAVE MANY VEGAN & GLUTEN-FREE OPTIONS.

\*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

