

EVENING

SMALL PLATES

- AVOCADO DIP** SMASHED AVOCADO | MUSTARD SEED | ASSORTED HOUSE BAKED BREADS (V) \$13 + GLUTEN FREE TOAST \$1
- DAILY SOUP** DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH FOCACCIA BREAD \$9
- ARTICHOKE HEART QUESADILLA** SPINACH DIP | MOZZARELLA | ROASTED PEPPERS | MARINARA (D) \$16 + VEGAN CHEESE (S) \$1
- SESAME GINGER WEDGE** SHAVED VEGGIES | SESAME CRUSTED AVOCADO | RADISHES | NORI | CARROT-GINGER DRESSING (V)(GF)(S) \$13
- JUMBO LUMP CRAB CAKES** JACKFRUIT & SWEET POTATO-QUINOA CAKES | FENNEL-CUCUMBER SLAW | LEMON-HERB TARTAR (GF)(V) \$13
- BURRATA ANTIPASTO** SUMMER PANZANELLA | BASIL OIL | HOUSE BAKED FOCACCIA | TOASTED SEEDS (D) \$14 + 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
- CAULIFLOWER PIZZA** CAULIFLOWER CRUST (GF)(D)(EGG) | MARINARA SAUCE | MOZZARELLA | MARKET VEGETABLES (D) \$18 + VEGAN CHEESE \$2
- RECHARGE BOWL** A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | FARRO & QUINOA TABBOULEH | ROASTED ASPARAGUS | BABY ARUGULA | AVOCADO
CELLO RADISH | MINT VINAIGRETTE (V) \$15
- 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
- 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
- PASTA ORECHIETTE** FRIARELLI PESTO | IMPOSSIBLE SAUSAGE CRUMBLE | ALEPPO | CASHEW RICOTTA (V)(N) \$16 + SUB GLUTEN FREE PENNE \$2
- BROCCOLI STEAK** CHARRED BROCCOLI | SPRING ROMESCO | DRIED KALAMATA OLIVE | TORN SOURDOUGH (V) \$16 + GLUTEN FREE \$1

EXTRAS

- DAILY MARKET VEGETABLES (V)(GF) \$7**
- TEMPEH OR ADZUKI BACON (V)(S)(GF) \$5**
- ROSEMARY ROASTED POTATOES (V)(GF) \$7**

PICNIC BASKETS / PICNIC IN OR TAKEAWAY

- BRUNCH (9AM-4PM)** \$50 WITH HANDMADE BASKET | \$40 FOR FOOD AND BEVERAGE ONLY
COCONUT YOGURT PARFAIT | AVOCADO TOAST | BUTCHER'S BOWL WITH 2 POACHED EGGS | ASSORTED PASTRIES (3-4 PIECES) | 1 BD JUICE
- DATE NIGHT (4:30PM-10PM)** \$60 WITH BASKET | \$50 FOR FOOD ONLY
ARTICHOKE HEART QUESADILLA | SPICY KALE CAESAR | DAILY MARKET VEGETABLES | MUSHROOM & SQUASH CARBONARA | VEGAN CHOCOLATE BROWNIE WITH MIXED BERRIES

* (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.

