



## Vegetarian Menu

### *Warm Goat Cheese and Arugula Salad ..... \$ 12*

*seared goat cheese on a bed of arugula greens, tossed with dried cranberries, piquillo peppers, toasted almonds and red onions in a balsamic vinaigrette*

### *Wakame Nachos ..... \$ 10*

*wakame salad, served with sriracha sour cream, fried wonton chips and pickled ginger*

### *House Salad ..... \$ 8*

*mixed greens tossed with fresh herbs, shaved vegetables, parmesan croutons, and a sherry wine vinaigrette*

### *Watermelon Salad..... \$ 11*

*marinated red & yellow watermelon, Moroccan olives, pickled fennel, Beaver Brook Farm feta, Greek yogurt, mint, arugula*

### *GRILLED Marinated Tofu ..... \$ 19*

*served over a ragout of chickpeas & summer squash  
finished with house made Vadouvan curry & a herb salad*

*Or*

*roasted eggplant agridulce, tabbouleh salad, tzatziki, crispy shallots*

### *Vegetable Pasta ..... \$ 19*

*roasted tomatoes & summer squash tossed with Calabrian chilies, arugula, Sicilian oregano, lemon crème fraîche, and fresh cut spaghetti*

