

Vegetarian Menu

Appetizers

Sautéed Spinach and Artichoke Dip

Goat cheese, pappadom 11.95

Grilled Tofu Maki*

Avocado, cucumber, carrot, romaine 9.95

Avocado Smash

Grilled corn tortillas, sour cream, fresh squeezed lime 10.95

Salads

Autumn Chopped Salad

Romaine, local apples, dried cranberries, pecans, feta, poppyseed dressing 9.95

Balsamic Mixed Greens

Baby greens, cherry tomatoes, oregano-balsamic vinaigrette 9.95

Ensalada Oaxaqueña

Ancho grilled corn, black beans, avocado
plum tomato, lime-chipotle dressing 10.95

Main Plates

Vegetarian Pad Thai

Rice noodles, lime-chili sauce, roasted peanuts 21.95

Garden Tomato Stone Pie

Artichoke hearts, fresh mozzarella, basil leaf, maple balsamic glaze 16.95

Seacoast Mushroom Pasta

Linguini, locally grown mushrooms, truffle coulis, arugula, parmesan 19.95

Four Cheese Ravioli

Sweet peas, baby arugula, parmesan 21.95

Roasted Cauliflower and Rajas Enchiladas

Corn tortillas, avocado, pumpkin seeds 18.95

Griddled Veggie Burger

Gorgonzola aioli, sesame seed bun, Vermont cheddar 15.95

only available during dinner service