

Lacto-Vegetarian

**VEGAN PLATTER	\$19.76
french toast, strawberry compote, vegan butter, roasted tomato, egg plant, mushroom, spinach, potatoes and slice of avocados. Items may vary based on availability	
**Dumpling Vegan	\$9.36
Pan fried vegetarian dumpling (5pcs)	
**Quinoa salad bowl-vegan	\$18.72
quinoa, tofu, cucumber, lettuce, olive, pineapple, corn, spinach, hot sauce	
**AVOCADO TOAST Vegan	\$15.60
avocado mash, basil pesto, tomatoes, fetta cheese, and fruit	
**Pineapple fried rice - vegan	\$16.64
tofu, soy sauce, mixed vegetable, pineapple fried rice	
**Mushroom & Truffle Fettuccine	\$29.08
Mushroom, black truffle, parmesan	
**Tagliatelle	\$24.96
charred asparagus & almond pesto, broccolini, artichokes, cherry tomato, pecorino, basil, evoo	
Stone Ground Cheddar Grits	\$4.16
Side avocade	\$5.20
Bowl of Fruit	\$5.20
Farmhouse Chop	\$13.52
sweet gem, spinach, baby kale, heirloom tomato, cucumber, red onion, parmesan, artichokes, crouton, honey basil vinaigrette + <i>Vegan available</i>	
Burrata salad pizza	\$15.6
burrata cheese, arugula, spring mix, dried cranberry, citrus vinaigrette, balsamic glaze, citron	
Ricotta Salad pizza	\$15.6
ricotta cheese, spinach, tomato, arugula, grapefruit jam, honey basil vinaigrette, balsamic glaze, garlic butter based	
Roasted Beet & Burrata	\$13.52
arugula, frisee, dried cranberries, burrata, candied walnuts, citrus vinaigrette, balsamic glaze GF	