

Sides

4-5

Steamed Quinoa
Steamed Brown Rice
Saffron Basmati
Multi-Seed Crackers
Steamed Greens
Lentils

6

BBQ Tempeh
Sauerkraut
Kimchi
Sourdough Buckwheat Focaccia
Teff Flatbread

8

House Salad with Tahini Lemon
Roasted Potatoes & Ketchup



Something Simple

Karma Bowl 17

choice of two: *steamed greens, lentils, BBQ tempeh, sauerkraut, kimchi*
choice of sauce: *tahini lemon, miso ginger, or flax oil and lemon*
choice of grain: *brown rice, quinoa or saffron basmati*

Sauces

sm 3 | lg 5

**all food items are gluten free, vegan
and made from scratch with love**

*A 20% gratuity will be added to your bill
if your party is 6 or more*

Fall

Menu

Soup & Salads

soup and salads served with a multi-seed cracker

House Soup	cup	7
<i>ever-changing</i>	bowl	11
Farmer's Market		19
young greens seasonal juliennes sprouts sauerkraut radish cherry tomato fennel root hemp hearts <i>choice of dressing: tahini lemon, miso ginger, or lemon flax oil</i>		
Earth Sea Salad		21
kale pickled alaria kelp daikon cilantro scallions julienned roots sprouts preserved shiitakes pepitas furikake miso-ginger dressing		
Southwest Roasted Yam Salad		20
chilled yam salad local greens radish creamy chipotle dressing pickled onions parsley pickle cilantro scallions roasted corn red pepper red onion		

Starters & Shares

Tempeh Tacos		15
BBQ tempeh spicy mayo slaw lime pico de gallo candied jalapeños corn tortilla pickled red onion		
Warm Olives		11
herbs citrus peel wine		
Autumn Roll		14
lacto-fermented rainbow carrots kimchi sprouts preserved shiitakes nori cucumber brown rice spicy mayo ponzu		
Fermentation Platter		21
za'atar spiced flatbread marinated olives preserved shiitakes cashew cream cheese pickled kelp sauerkraut kimchi rotating ferments		

Sandwiches

served with soup, salad, or roasted potatoes

Deluxe Quesadilla	21
corn tortilla cashew queso fresh greens pico de gallo bean spread chipotle mayo roasted corn seasoned soy curls	
Classic Burger	21
multi-grain bun sunflower mushroom patty caramelized onions tomato pickles red onion mustard aioli house ketchup	
BBQ Tempeh Sandwich	20
candied jalapeños mustard mayo greens caramelized onions cashew cream cheese buckwheat focaccia sprouts	

Bowls

Mac	22
brown rice macaroni red onion braising greens coconut cashew cheese sauce seasonal vegetable broccoli walnut & herb parmesan	
Green	22.5
dark greens bok choy cabbage red onion seasonal vegetable cilantro toasted cashews scallions coconut green thai curry brown rice	
Masoor Dal	21
red lentil dal mixed raita apple chutney herbs saffron basmati preserved lemon shiitakes wilted greens indian spiced chilli oil multi-seed cracker	
Golden Noodles	23
thai yellow curry paste coconut broth glass vermicelli noodles fresh lime cilantro scallions fried tofu carrot red peppers cabbage bok choy greens roasted peanuts	