

## 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*

# Winter

# Menu

# Soup & Salads

*soup and salads served with a multi-seed cracker*

<b>House Soup</b>	cup	7
<i>ever-changing</i>	bowl	11
<b>Farmer's Market</b>		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>		
<b>Winter Harvest</b>		21
roasted butternut squash   quinoa chiffonade kale   maple-mustard vinaigrette candied pepitas pickled onions   hazelnut dukkah   raw red onion   cashew cream cheese		
<b>Matsuri</b>		20
charred kale   puffed tofu   preserved shittakes shaved fermented carrot   daikon   furikake   scallion cilantro   miso ginger dressing		

# Starters & Shares

<b>Tempeh Tacos</b>		15
BBQ tempeh   spicy mayo   slaw   lime pico de gallo   candied jalapeños   corn tortilla pickled red onion		
<b>Warm Olives</b>		11
herbs   citrus peel   wine		
<b>Winter Roll</b>		14
nori   seasonal lacto-fermented veggies   sprouts brown rice   puffed tofu   kimchi   furikake preserved shiitakes   cucumber   spicy mayo   ponzu		
<b>Fermentation Platter</b>		21
za'atar spiced flatbread   marinated olives   kimchi preserved shiitakes   cashew cream cheese apple & beet chutney   pickled kelp   sauerkraut rotating ferments		

# Sandwiches

*served with soup, salad, or roasted potatoes*

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

# Bowls

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