

DINNER

V=VEGAN **GF=GLUTEN FREE**

APPETIZERS

- MISO SOUP \$3/\$4 ~ SOUP of the DAY **V****GF** \$4/\$6
- TEMPEH SPRING ROLLS with savoy cabbage, carrots, a side of pickled vegetables and sweet and spicy chili dipping sauce **V** \$6
- GARDEN GRILLE NACHOS tortilla chips, salsa, black beans, jack cheese, guacamole, vegan sour cream & jalapenos **GF** \$10
- EDAMAME soybean pods steamed, seasoned with salt and dulse flakes, served with a lime wedge **V****GF** \$6
- CHIPOTLE SEARED SEITAN with wasabi mustard dipping sauce **V** \$7
- GRILLED SWEET POTATOES with homemade barbeque sauce **V****GF** \$6
- SOY CHICKEN STRIPS with homemade barbeque sauce or wasabi mustard sauce **V** \$7
- GREENS of the day \$6 GARLIC BROCCOLI \$5

SALADS

- SEAWEED SALAD with brown rice, carrots and scallions with toasted sesame dressing \$9
- GRILLED PEAR and ASPARAGUS with candied walnuts, gorgonzola and mesclun greens **GF** \$10
- GRANDMA REGGIE'S RAW HEAVEN arugula, mango, avocado, grapefruit, beet-infused jicama & cashew gomasio **V****GF** \$10
- GRILLED PORTOBELLA AND RADDICCHIO over arugula with roasted red peppers, shaved Atwells Gold asiago cheese served with a balsamic vinaigrette **GF** \$10
- GARDEN GRILLE HOUSE SALAD with mesclun greens, cucumbers, carrots and tomatoes \$5

HOMEMADE DRESSINGS: CHAMPAGNE VINAIGRETTE * LEMON TAHINI * MISO GINGER * POMEGRANATE VINAIGRETTE * BALSAMIC VINAIGRETTE

ENTREES

- HEARTS OF PALM "CRAB" CAKES with veracruz sauce and saffron aioli over millet polenta and sautéed greens **V** \$15
- KOREAN SESAME TEMPEH over shitake risotto, served with chayote jicama slaw and scallion puree **V** \$15
- RAW BEET RAVIOLI cashew cheese topped with parsley pistachio pesto, with arugula, radicchio & yellow pepper coulis **V****GF** \$15
- EGGPLANT ROLLATINI grilled and stuffed with herb tofu nut cheese, crispy polenta, garlic sauteed spinach with homemade pomodoro sauce **V****GF** \$15
- BUDDHA BOWL grilled tofu and tempeh, organic brown rice and fresh vegetables in a coconut cilantro sauce **V****GF** \$15
- MIXED GRILLE grilled raspberry chili glazed eggplant, sweet potatoes, red peppers, onions, portobellos, asparagus and zucchini over brown rice with a soy dipping sauce **V** \$13 ~ add chipotle bbq seitan \$3
- BAKED VEGAN MACARONI and CHEESE with broccoli and crimini mushrooms **V****GF** \$12
- MARGHERITA PIZZA with grilled tomatoes, basil pesto, roasted garlic spread and mozzarella \$12
- ROASTED BUTTERNUT SQUASH QUESADILLA with black beans, jack cheese and avocado with a side of salsa \$10
- BURRITO black beans, rice, guacamole, jack cheese and salsa \$8
- SANTA FE BURGER with greens, tomatoes, caramelized onions & pesto sauce **V** \$6 ~ add grilled portobella \$3 ~ add tofu bacon \$2

🌱 add vegan cheese \$1 🌱 add gluten-free bread \$1