

vegetarian menu



*All items can be made vegan
upon request for the same price.*

SALADS

- House Salad** **5 (small) 9 (large)**
Mixed greens, tomatoes, cucumbers, Parmesan with house or Louie dressing
- Orange-Fennel Salad** **15**
Tempeh, roasted fennel, poblano peppers, Niçoise olives, oranges, shiitake mushrooms, queso fresco
- Garden Salad** **14**
Tempeh, tomatoes, green beans, red potatoes, olives, egg, greens, dijon vinaigrette
- Spicy Noodle Salad** 🌶️ **14**
Tempeh, yakisoba noodles, vegetables, cilantro, spicy sesame-chili dressing

BIG PLATES

- White Bean & Vegetable** **17**
Portobello mushroom, roasted butternut squash, Swiss chard, white beans, shiitake mushrooms, poblano peppers, red bell peppers, Egyptian dukkah-nut spice
- Portobello Steak Dinner** **17**
Portobello mushroom, frizzled onions, pan seared vegetables, tomato saffron sauce
- Japanese-Style Noodles** **17**
Portobello mushroom, Swiss chard, edamame, udon noodles, ponzu sauce
- Saffron and Blue Cheese Linguini** **18**
Portobello mushroom, roasted poblano peppers, Oregonzola cheese, pan-seared vegetables, linguini, tomato-saffron sauce

WRAPS & TACOS

- Tempeh Wrap** **14**
Mixed greens, tomatoes, cucumbers, queso fresco, roasted garlic-lemon vinaigrette, tartar sauce, fries
- Tempeh Taco** **2 for 13**
Fennel slaw, avocado salsa verde, rice cake

*Tempeh & portobello mushrooms
may be substituted for one another*

*Federal law requires us to inform you that consuming raw foodborne or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness. Wild mushrooms are not an inspected product.