

sides:

vegetables:

(select 2-3)

herb "explosion" tomato+red onion salad

thyme. oregano. rosemary. tarragon. fruity olive oil.

garlic drenched mushroom medley

raw garlic puree + olive oil coat sauteed mushrooms.

garlic charred broccolini

charred broccolini tossed in olive oil and fried garlic.

mushroom braised kale

sauteed kale braised in mushroom enriched broth. finished with chopped sauteed mushrooms.

smokey collard greens

slow-braised collard geens. roasted sweet peppers.

pickled melon rind and cabbage slaw

shredded red and green cabbage. sliced pickled melon rind. cider vinaigrette with a hint of honey.

burned butter baby carrots

peeled baby carrots. cooked at high-temp in brown (burned) butter.

herbes de provence baby carrots

sauteed baby carrots. coated in herbes de provence.

orange kissed baby carrots

dressed in orange essence and light butter.

white pepper baby carrots

very clean. white pepper stands out front.

green goddess brussel sprouts

brussel sprouts finished in herbaceous creamy dressing of basil. tarragon. parsley. chervil. lemon juice. light mayo.

charred brussel sprouts in apple-honey

brussel sprouts oven-charred and lightly dressed with a blend of honey and apple juice.

roasted kale and apple salad

oven roasted kale and sliced apple. white balsamic dressing.

light curry cardamom roasted chickpeas

garbanzos roasted in light curry and cardamom spice blend.

green apple caesar wedges

mini iceberg wedges dressed in green apple based a Caesar.

"curtido" cabbage salad

raw shredded cabbage, carrots, and onions dressed in jalapeno-spiked pickling liquid.

cumin roasted cauliflower

chopped cauliflower drizzled w olive oil, pepper, and cumin.

pickled onion and asparagus salad

pickled red onions and chopped asparagus.

^{***} all sides are vegetarian and nut free.