

## VEGAN MENU OPTIONS

**(VV- VEGAN, GF- Gluten Free, DF- Dairy Free)**

- Pasta Primavera (VV, DF)  
Fresh Spring Vegetables lighting steamed & tossed with Penne Pasta in our Zesty Marinara Sauce
- Quinoa & Cheese Stuffed Eggplant Steak with Red Pepper Coulis (VV, GF)
- Chickpea Salad with Carrots & Dill (VV, GF)
- Curly Endive & Frisee Salad (VV, GF) with Blackberries, Sunflower Seeds, White Balsamic Vinaigrette
- Apricot Glazed Brussels Sprouts (VV, GF, DF)
- Fingerling Potato Salad (VV, GF, DF) Capers, Shallots, Chervil Vinaigrette
- Mojito Grilled Fruit Salad (VV, GF, DF)
- Chipotle Lime Corn Chips (VV, GF, DF) with Grilled Pineapple Salsa & Sweet Heat Guacamole
- Chinese Shrunken Green Beans (VV, DF) Stir Fried
- Spinach Salad (VV, GF)  
with Caramelized Onion, Sliced Strawberries, Tofu, Candied Walnuts & Poppy seed Dressing
- Italian Garden Salad (VV, GF, DF)  
with Romaine & Spinach, Pepperoncini, Zucchini & Thinly Sliced Red Onion in Italian Vinaigrette
- Farmers Market Chopped Vegetable Salad (VV, GF, DF)  
A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette
- Sautéed Green Beans (VV, GF, DF) tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest
- Simple Garden Salad (VV, GF, DF) Iceberg & Romaine Lettuces tossed with Tomato Wedges, Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage served with choice of Balsamic Vinaigrette (VV, GF, DF)
- Herbed Corn & Edamame Succotash (VV, GF, DF)
- Lentil Medley with Pine Nuts, Kale & Golden Raisins (VV, GF, DF)
- Herbed Italian Orzo (VV, DF) gently steamed & tossed with Virgin Olive Oil & Fresh Herbs
- Kale & Curly Endive Salad (VV, GF, DF) with Roasted Beets, Candied Walnuts, Blood Orange Segments & Pear Vinaigrette
- Crispy vegan quinoa cakes with tomato chickpea relish (VV)
- Mac and Cheese (VV)
- Sugar Snap Pea and Carrot Soba Noodles (VV)
- Kale, Black bean and Avocado Burritos (VV, GF)
- Creamy Butternut Squash Linguini with Fried Sage (VV)
- Veggie burgers (VV)
- Vegetable paella (VV)
- Mujadar (Lentils and Rice with caramelized Onions (VV)
- Spaghetti Squash burrito bowls (VV)
- Lentil Soup (VV, GF)
- Spicy Sweet potato and green Rice Burritos (VV, GF)
- West African Peanut Soup (VV, GF)
- Hummus Quesadillas (VV)
- Vegetable lasagna (VV)
- Crunchy Thai peanut and Quinoa Salad (VV, GF)
- Crispy Falafel cakes topped with Avocado (VV)

**BEST OF**  
**Hartford**  
**MAGAZINE**  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993



*Taste the Experience!*

- Thai red Curry and Vegetables (GF, VV)
- Roasted Butternut Squash tacos (GF, VV)
- Peanut Slaw and Soba Noodles (VV)
- Thai mango Cabbage Wraps with Crispy Tofu and Peanut Sauce (GF, VV)

- **MASHED POTATO BAR STATION (VV)**

Our Chef scooping up your choice of Garlic Horseradish, Sun Dried Tomato or just Old-Fashioned Mashed Potatoes (Choose One) surrounded by a tantalizing array of toppings including:

Sautéed Mushrooms • Steamed Broccoli • Caramelized Onions • Roasted Red Pepper • Horseradish • Chopped Asparagus • Roasted Garlic • Fresh Chives • Thyme Carrot Coins • Roasted Butternut • Roasted Corn • Roasted Golden Beets • Fresh Dill • Fresh Parsley

**7.35% Sales tax will apply**  
**3.75% Credit Card charge may apply**  
**Delivery & Set Up charge may apply**