



Appetizers ~ Starters



Artisan Cheese Selection is always available

White House Vegetables Soup ~ \$ 15.5

A magical elixir of seasonal vegetables all brought together in one pot to create
A savory (all vegetable) clear broth soup

Hankering for a rich and creamy alternative ~ we will make it to order, just for you

Truffled Brussels Sprouts \$ 21.5

Organically grown Brussels Sprouts steamed and finished with a splash of cream house
seasoned breadcrumbs and drizzle of white truffle oil

Pear & Baked Brie Salad \$ 18.

Fresh local pear, served over crisp greens & Boston bib tossed in a fresh lemon balm chevre
vinaigrette. Served with a wedge of *baked brie* in golden brown puffed pastry

Grilled Eggplant Isle d' Capri \$ 18.

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled - layered over fresh leaf spinach, with
a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with basil infused xwoo

Grilled Vegetable Quesadilla ~ \$ 16.5

A variety of fresh organics painted with citrus & olive oil ~ folded into a soft flour tortilla
With cheddar & Jack cheese ~ served with guacamole, mango salsa, & sour cream

Fresh Cucumber Salad \$ 16.5

Crisp organic cucumbers thinly sliced with red onion and fresh dill
Tossed in a light cream dressing served over romaine & baby greens

Chicago Wedge Salad \$ 17.

Gorgonzola bleu cheese dressing, crouton, & ripe tomato

Mix it up Salad \$ 15.

Mixed greens tossed with tiny roasted Butternut Squash cubes, crisp pea tendrils,
dried cranberries, & edamame and a Sugar Beet Vinaigrette

Entrée Selections

Vegetable Bouillabaisse ~ \$ 36.

All the veggies in our kitchen steamed in their natural order w/hand crushed tomato, saffron threads
and lots of fresh herbs with a hint of miso broth, served in a cover crock with Bulgarian feta

Braise Winter Vegetables ~ \$ 38.

Fresh organic carrots, parsnip, turnip, yams - Braised with sweet onion & leeks
Served over braised winter cabbage & finished with white truffle oil

Celebration Vegetables Mediterranean ~ \$ 38.

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed
in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta

Order without pasta for a satisfying gluten free celebration dinner.

Thai Vegetables with Rice Noodle \$ 34. v

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas
stir fried Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, & a spicy light peanut sauce

Marie's Veggies Ascona ~ \$ 36.

In honor of one of our best friends, the incomparable, 'Marie Landis'

Fresh veggies pan seared with tiny diced Campari tomato & fresh basil-then steamed to a crisp finish
with vegetables stock & a hint of lemon citrus. Served resting on a bed of wilted spinach & melted
cheddar enwreathed with angel hair pasta.

Simply Vegan?

It is our pleasure to prepare a simple grain dish

We offer Quinoa, Brown Rice, Couscous, & Bulgur wheat

Order grain with steamed, grilled, slow roasted or stir fried vegetables

WE STOCK ~ NON-DAIRY CHEESE And GLUTEN FREE BREAD

We continue to 'keep' our Vegetarian cooking vessels separate

