



DINNER MENU

ZERO-ANIMAL, 100% PLANT-BASED RESTAURANT
WE USE FAMILIAR NAMES FOR REFERENCE ONLY

APPETIZERS

BAJA FISH TACOS hearts of palm, tartar dressing, spicy slaw, lime, corn tortillas <i>gf</i>	15	FIG FLATBREAD cashew cream, figs, arugula, mozzarella, pesto, feta, balsamic drizzle <i>can be gf*</i>	18
PEPPERONI HOT HONEY FLATBREAD san marzano tomato sauce, pepperoni, ricotta, spicy agave	18	CAULI-WINGS buffalo, mango chili, bbq, wasabi dijon, or garlic parmesan; carrots, celery, poppyseed ranch <i>gf</i>	17
CALAMARI FRITTI king oyster mushrooms, pickled pepperoncini, carrots, arrabbiata sauce <i>gf</i>	18	SOUTHWEST EGG ROLLS bell peppers, poblano peppers, corn, black beans, cheddar, mozzarella, jalapeño ranch, salsa verde	16
TRUFFLED MUSHROOM BRIE wild mushroom, brie, cream cheese, parmesan, onion, toast points <i>can be gf*</i>	19	MARYLAND CRAB CAKES artichokes, hearts of palm, chickpeas, spicy slaw, roasted red pepper aioli <i>gf</i>	17
MAPLE DIJON BRUSSELS apple, red pepper, maple mustard glaze, almond <i>gf</i>	15	GOCHUJANG BAO BUNS crispy tofu, spicy slaw, gochujang sauce	13

SOUP AND SALADS

SOUP DU JOUR 11

please ask your server about the soup of the day

**ADD: chicken breast, grilled or crispy +8 | seasoned ground Impossible™ beef +6 | pan-seared tofu +3 | avocado +2*

BROCCOLINI CAESAR SALAD romaine, roasted broccolini, parmesan, garbanzo bean, toasted bread crumbs <i>gf</i>	17	COBB SALAD romaine, tofu, bacon, bleu cheese, tomato, scrambled egg, cucumber, avocado, poppyseed ranch <i>gf</i>	17
ROASTED BEET CITRUS SALAD roasted beets, arugula, orange segments, feta, lemon, olive oil <i>gf</i>	16	SOUTHWEST SALAD mixed greens, avocado, black beans, fresno peppers, heirloom tomatoes, pickled onions, corn relish, tortilla strips, cilantro, jalapeño ranch <i>gf</i>	17

MAINS

PAD THAI pan-seared tofu, tamarind, edamame, carrots, bean sprouts, green onions, peanuts, cilantro <i>gf *add folded egg +4</i>	25	CHICKEN PARMESAN parmesan-crusted chicken, spaghetti, san marzano tomato sauce, mozzarella, parmesan, fresh basil <i>can be gf*</i>	29
MEATLOAF BOURGUIGNON impossible meatloaf, mashed potato, mushroom bourguignon sauce, crispy onions <i>can be gf*</i>	28	KOREAN CAULIFLOWER STEAK cauliflower steak, gochujang coconut sauce, chickpeas, yukon potato, red pepper, tuscan kale, cilantro	21
LASAGNA FLORENTINE impossible™ beef, creamy spinach ricotta, mozzarella, parmesan, san marzano tomato sauce	23	BUTTERNUT SAGE RISOTTO butternut squash, red pepper, sage, king oyster mushrooms, spinach, acorn squash, parmesan <i>gf</i>	25
BLUE CHEESE BACON BURGER two impossible™ patties, bourbon onion jam, bacon, bleu cheese, arugula, garlic aioli, fries or side salad <i>can be gf*</i>	21	TOGARASHI TOFU panko-crusted tofu, garlic ginger reduction, wasabi mashed potatoes, lemon, red pepper, arugula <i>gf</i>	19
FORBIDDEN BOWL black rice, pan-seared tofu, avocado, broccoli, acorn squash, cauliflower, smoky crispy quinoa, red onion, red pepper, mango chile <i>gf</i>	24	STEAK MARSALA rich red wine sauce, mushrooms, garlic parmesan scalloped potatoes, broccolini	34

SIDES

all sides are gf

SEASONAL VEGETABLES red peppers, onions, broccoli, squash, chardonnay reduction	9
MASHED POTATOES	8
POMMES FRITES	9
LOADED MASHED POTATOES bacon, mozzarella, cheddar, sour cream, green onion	11
CALABRIAN BROCCOLINI charred broccolini, calabrian vinaigrette, lemon	9

DESSERTS

WARM APPLE TURNOVER spiced apple, caramel, vanilla gelato	14
CARROT CAKE cream cheese frosting, pecan, carrot coulis	14
SEASONAL CHEESECAKE creamy cashew-based cheesecake <i>gf</i>	14
BROOKIE DOUGH SKILLET cookie dough, brownie batter, vanilla gelato <i>gf</i>	14
MAMMOTH CINNAMON ROLL cream cheese icing, cinnamon	13

gf = gluten free

** = can be gluten free at a possible upcharge*

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Allergies? Please let your server know. We cannot certify against cross-contamination.
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LUNCH MENU

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STARTERS

CAULI-WINGS buffalo, mango chili, bbq, wasabi dijon, or garlic parmesan; carrots, celery, poppyseed ranch <i>gf</i>	17	CALAMARI FRITTI king oyster mushrooms, pickled pepperoncini, carrots, arrabbiata sauce <i>gf</i>	18
MARYLAND CRAB CAKES artichokes, hearts of palm, chickpeas, spicy slaw, roasted red pepper aioli <i>gf</i>	17	SOUTHWEST EGG ROLLS bell peppers, poblano peppers, corn, black beans, cheddar, mozzarella, jalapeño ranch, salsa verde	16
MAPLE DIJON BRUSSELS apple, red pepper, maple mustard glaze, almond <i>gf</i>	15	GOCHUJANG BAO BUNS crispy tofu, spicy slaw, gochujang sauce	13

SOUP AND SALADS

SOUP DU JOUR 11

please ask your server about the soup of the day

**ADD: chicken breast, grilled or crispy +8 | seasoned ground Impossible™ beef +6 | pan-seared tofu +3 | avocado +2*

BROCCOLINI CAESAR SALAD romaine, roasted broccolini, parmesan, garbanzo bean, toasted bread crumbs <i>gf</i>	17	COBB SALAD romaine, tofu, bacon, bleu cheese, tomato, scrambled egg, cucumber, avocado, poppyseed ranch <i>gf</i>	17
ROASTED BEET CITRUS SALAD roasted beets, arugula, orange segments, feta, lemon, olive oil <i>gf</i>	16	SOUTHWEST SALAD mixed greens, avocado, black beans, fresno peppers, heirloom tomatoes, pickled onions, corn relish, tortilla strips, cilantro, jalapeño ranch <i>gf</i>	17

MAINS

PAD THAI pan-seared tofu, tamarind, edamame, carrots, bean sprouts, green onions, peanuts, cilantro <i>gf</i> <i>*add folded egg +4</i>	19	FORBIDDEN BOWL black rice, pan-seared tofu, avocado, acorn squash, broccoli, cauliflower, toasted quinoa, mango chili <i>gf</i>	19
MARYLAND CRAB CAKE SANDWICH spicy slaw, pickled fresno peppers, sriracha aioli, fries or side salad <i>can be gf*</i>	16	BLT SANDWICH bacon, arugula, tomato, mayo, sourdough, fries or side salad	16
LUNCH CHICKEN PARMESAN parmesan-crusted chicken, penne, san marzano tomato sauce, mozzarella, parmesan, fresh basil <i>can be gf*</i>	17	SOUTHERN FRIED CHICKEN SANDWICH double-breaded fried chicken, 11 spices, spicy slaw, sriracha aioli, house made pickles, fries or side salad	16
CHICKEN CAESAR WRAP romaine, red onion, grilled chicken, parmesan, spinach tortilla, fries or side salad <i>can be gf*</i>	16	KOREAN CAULIFLOWER STEAK cauliflower steak, gochujang coconut sauce, chickpeas, yukon potato, red pepper, tuscan kale, cilantro	19
BLUE CHEESE BACON BURGER two Impossible™ patties, bourbon onion jam, bacon, bleu cheese, arugula, garlic aioli, fries or side salad <i>can be gf*</i>	16	SANTA FE PROTEIN BOWL marinated tofu, crispy chickpeas, seasoned black beans, avocado, fajita vegetables, tomatoes, spicy aioli, seasoned rice <i>gf</i>	18
CLUB SANDWICH chicken (grilled, crispy or buffalo), bacon, arugula, tomato, mayo, sourdough, fries or side salad	16	SPRIT PICK TWO 13 <i>Choose a Half Sandwich:</i> Half Club Sandwich, Half BLT, Crabcake Sliders or Burger Sliders <i>And a Soup, Fries or Salad Option:</i> Choose from our chef-crafted soup, fries, OR a house or Caesar salad. Soup & Salad option also available	

SIDES

all sides are gf

SEASONAL VEGETABLES red peppers, onions, broccoli, squash, chardonnay reduction	9
MASHED POTATOES	8
POMMES FRITES	9
LOADED MASHED POTATOES bacon, mozzarella, cheddar, sour cream, green onion	11
CALABRIAN BROCCOLINI charred broccolini, calabrian vinaigrette, lemon	9

DESSERTS

WARM APPLE TURNOVER spiced apple, caramel, vanilla gelato	14
CARROT CAKE cream cheese frosting, pecan, carrot coulis	14
SEASONAL CHEESECAKE creamy cashew-based cheesecake <i>gf</i>	14
BROOKIE DOUGH SKILLET cookie dough, brownie batter, vanilla gelato <i>gf</i>	14
MAMMOTH CINNAMON ROLL cream cheese icing, cinnamon	13

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BRUNCH MENU

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SMALL BITES

CAULI-WINGS buffalo, mango chili, bbq, wasabi dijon, or garlic parmesan; carrots, celery, poppyseed ranch <i>gf</i>	17	CALAMARI FRITTI king oyster mushrooms, pickled pepperoncini, carrots, arrabbiata sauce <i>gf</i>	18
MARYLAND CRAB CAKES artichokes, hearts of palm, chickpeas, spicy slaw, roasted red pepper aioli <i>gf</i>	17	BAGELS AND LOX marinated carrots, cream cheese, dill, capers, red onions, tomatoes	13
AVOCADO TOAST 16 smashed avocado, feta, fresno peppers, pickled red onion, arugula, heirloom tomatoes, balsamic drizzle <i>can be gf*</i>			

SOUP AND SALADS

SOUP DU JOUR 11

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ROASTED BEET CITRUS SALAD roasted beets, arugula, orange segments, feta, lemon, olive oil <i>gf</i>	16	SOUTHWEST SALAD mixed greens, avocado, black beans, fresno peppers, heirloom tomatoes, pickled onions, mango salsa, tortilla strips, cilantro, jalapeño ranch <i>gf</i>	17

MAINS

SEASONAL PANCAKES ask your server about the seasonal pancakes <i>can be gf*</i>	19	SOUTHERN FRIED CHICKEN SANDWICH double-breaded fried chicken, 11 spices, spicy slaw, sriracha aioli, house made pickles, fries or side salad	22
RANCHERO BOWL scrambled eggs or tofu, potatoes, chorizo, bell peppers, red onions, ranchero salsa, tortilla strips, avocado, cilantro <i>gf</i>	18	STEAK AND EGGS herb hollandaise, breakfast potatoes, sourdough toast, scrambled or sunny side up egg	34
CLUB SANDWICH chicken (grilled, crispy or buffalo), bacon, arugula, tomato, lemon aioli, sourdough, fries or side salad	22	SPICED APPLE FRENCH TOAST Texas toast, spiced apple, oat crumble, cinnamon, powdered sugar, whipped cream	19
FRIED CHICKEN AND WAFFLES southern fried chicken, whipped maple butter, maple syrup, honey drizzle	22	CRAB CAKE BENEDICT scrambled egg, hollandaise, arugula, english muffin, breakfast potatoes	29
EGGS BENEDICT scrambled eggs, hollandaise, bacon, american cheese, avocado, arugula, english muffin, breakfast potatoes	26	PESTO VEGGIE SKILLET broccoli, asparagus, red peppers, onions, king oyster mushrooms, potatoes, fried egg, smoked gouda, pesto, toast	18
SANTA FE PROTEIN BOWL marinated tofu, crispy chickpeas, seasoned black beans, avocado, fajita vegetables, tomatoes, spicy aioli, seasoned rice <i>gf</i>	18	LOADED BREAKFAST SKILLET seasoned Impossible™ beef, potatoes, cheddar, mozzarella, red onions, red peppers, sunny side up egg, sourdough toast <i>can be gf*</i>	23
CHORIZO BREAKFAST BURRITO 20 scrambled eggs or tofu, chorizo, potatoes, sour cream, pico de gallo, avocado, salsa verde, spinach tortilla, breakfast potatoes <i>gf</i>			

SIDES

sides can be gf upon request

BREAKFAST POTATOES with bell peppers and parmesan	8
POMMES FRITES	9
SIDE OF FRUIT	7
SUNNY SIDE UP EGGS	9
SCRAMBLED EGGS	8
TOAST WITH BUTTER AND JAM	7
SIDE OF BACON	9

DESSERTS

WARM APPLE TURNOVER spiced apple, caramel, vanilla gelato	14
CARROT CAKE cream cheese frosting, pecan, carrot coulis	14
SEASONAL CHEESECAKE creamy cashew-based cheesecake <i>gf</i>	14
BROOKIE DOUGH SKILLET cookie dough, brownie batter, vanilla gelato <i>gf</i>	14
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DRINKS MENU

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COCKTAILS

SPIRIT MARGARITA astral blanco tequila, lemon, lime, orange, agave	16	BLACKBERRY SAGE GIN SMASH old barrel tom gin, pama, blackberry, fresh sage & lemon	16	SPICED SANGRIA pisco, dry curacao, pajarote, red wine, agua de jamaica, lemon, orange	14
ELEPHANT IN THE ROOM sazerac rye, demerara syrup, angostura and orange bitters, smoked ice sphere	16	PEARFECT HARMONY grey goose vodka, domaine de canton, honey ginger syrup, pear puree, lemon	17	SWEATER WEATHER jalapeño infused tequila, aperol, grapefruit, lemon, lime, agave, tajin rim	15
ESPRESSO MARTINI ketel one vodka, mr black coffee liqueur	15			SEASONAL COCKTAIL inquire about our seasonal cocktail special	

ZERO PROOF

LEMON GINGER BOOST lemon, simple, lime, ginger beer	12	VENETIAN CHERRY LIMEADE Luxardo cherry syrup, lime, soda	11	GRUVI 0% alc red wine	11
CRANBERRY PALMER lemonade, iced tea, cranberry, fresh lemon	9	SPIRITLESS MARGARITA N/A almave tequila, orange, lemon, lime, agave	12	KOMBUCHA seasonal flavors	12
SPICED PEAR SOUR pear puree, spiced syrup, apple cider, lemon	13	WOLFFER BLANC DE BLANCS 0% alc sparkling white wine	11	LAGUNITAS HOPPY REFRESHER (NA) sparkling hop water	7
				AGUA DE JAMAICA hibiscus water	7
				ATHLETIC UPSIDE DAWN (NA) golden ale	7

FLIGHTS

INTRO TO TEQUILA Casamigos Reposado, Astral Blanco, El Mayor Añejo	36
MEZCAL Koch El Mezcal, 400 Conejos, Nosotros	39
LUXURY TEQUILA Casa Dragones Reposado, Clase Azul Reposado, El Mayor Añejo	45
BOTANICAL GIN Monkey 47, Botanist, Citadelle	40
SCOTCH EXPERIENCE Macallan 12 Year, Macallan 15 Year Double Cask, Glenlivet French Oak	48
PREMIUM BOURBON EH Taylor, Blanton’s, Featured Weller	50
AMERICAN WHISKEY Whistle Pig, Old Forester Statesman, Jefferson Ocean	39

COFFEE

Big Shoulders Regular Coffee	5
Big Shoulders Decaf Coffee	5
Brown Sugar Shaken Coffee	7
Cold Brew with chilled foam	6

HOT TEA

all teas 4
Blueberry Hibiscus Tea
Earl Grey Tea
Yuzu Peach Green Tea
Turmeric Ginger Tea
English Breakfast Tea
Peppermint Tea
Chamomile Medley Tea
Lavender Mint Tea
Jasmine Hot Tea

BRUNCH COCKTAILS

BLOODY MARY Spirit Elephant vodka, lemon, lime, worcestershire sauce	13
LIQUID SORBET pama, limoncello, simple syrup, lemon	13
MIMOSA	12
MIMOSA FLIGHT bottle of prosecco, orange, cranberry, seasonal fruit	42

WINE

RED	<i>Glass/Quartino/Bottle</i>
Sean Minor Cabernet Sauvignon North Coast, CA	14/19/49
Hall Cabernet Sauvignon Napa Valley, CA	105
Kathryn Hall Cabernet Sauvignon Napa Valley, CA	200
The Four Graces Pinot Noir Willamette Valley, OR	16/22/56
Archery Summit Pinot Noir Willamette Valley, OR	18/24/63
Brassfield Estate Cabernet High Valley, CA	15/20/53
Crocus Malbec Cahors, France	13/18/46
Double Diamond Cabernet Sauvignon Napa Valley, CA	115
WHITE	
Cooper Mountain Pinot Gris Willamette Valley, OR	12/16/42
De Wetshof Chardonnay Robertson, South Africa	14/19/49
L'Ecole No 41 Chenin Blanc Columbia Valley, WA	13/18/46
Saint Cosme Les Deux Albion Blend Rhône, France	16/22/56
Frenzy Sauvignon Blanc Marlborough, New Zealand	14/19/49
Ancient Peaks Chardonnay Paso Robles, CA	13/18/46
Steve Millet Sancerre Bué, France	24/32/84
Sean Minor Rosé North Coast, CA	13/18/46

BUBBLY	<i>Glass/Bottle</i>
Mionetto Prosecco Veneto, Italy	13/46
Kind of Wild Cava Brut Penedès, Spain	14/49
Pierre Sparr Brut Rosé Crémant d’Alsace, France	18/63
Piper Heidsieck Cuvée 1785 Champagne, France	126
Moët & Chandon Rosé Impérial (187ML) Champagne, France	16

BEER

DRAFT BEER	
Revolution Anti-Hero – India Pale Ale (abv 6.7%)	9
3 Floyd’s Gumball Head – American Wheat Pale Ale (abv 6.5%)	9
Dovetail Helles – German Style Helles Beer (abv 5.0%)	9
Sketchbook Amistosa – Mexican Lager (abv 5.3%)	9
Half Acre Daisy Cutter – West Coast Pale Ale (abv 5.2%)	9
Forbidden Root Strawberry – Basil Hefeweizen (abv 5.0%)	9
Seasonal Draft Beer – Please ask your server!	9
BOTTLES	
Miller Lite (abv 4.2%)	5
Blue Moon (abv 5.4%)	6
Heineken (abv 4.0%)	6
Seasonal Ace Cider (abv 5.0%)	7
Athletic (NA) Upside Dawn Golden Lager	7
Lagunitas Hoppy Refresher (NA) Sparkling Hop Water	7