



OPTIONS 1

1) appetizers

- *Creamy Butternut Almond Bisque Soup Shooter with cashew crème or Red Pepper Coconut Bisque with Cashew creme (**Gluten-Free**)*
- *House made Award winning black bean chili (Gluten-free)*
- *World Famous Hand-cut Sweet Potato Fries and famous smoked hickory Farm to Street special House Sauce (Gluten -free)*
- *Vegan Bruschetta Heirloom tomatoes, house -made cheese and fresh baked organic artisan bread and fresh basil*
- *Organic Artisan Bread and Carrot miso spread*

2) Salads

- Classic Caesar with house-made croutons & house-made cashew parmesan over organic romaine.
- Chilled Wild Jungle Peanut Soba Noodle with fresh cilantro peanut dressings over Shadle Farm organic greens and dusted with house-made parmesan
- Organic quinoa Tabouli with fresh veggies, fresh farm herbs, over organic spring mix with Carrot ginger dressing (**Gluten -free**)

3) entreés

- Vegetable Torte Lasagna Chef Mark's 30 year recipe. Made Organic house-made fresh pasta with fresh farm herbs, tofu ricotta fillings and Heirloom sun-dried marinara dusted with cashew parmesan
- New Orleans Creole Tempeh Seasoned tempeh with caramelized onions, fire- roasted pepper Creole sauce (**Gluten-Free**)
- Marinated Tofu Cutlets portobello mushroom steak with a shallot and sage white wine gravy with the following: (**Gluten-Free**)
- Vegan grilled "G cheese" with house-made pesto, caramelized onions, house made Tapioca cheese on our artisan house made bread

4) Organic Veggies

- Over roasted potatoes with fresh rosemary
- Grilled organic asparagus
- Sautéed garlic greens & broccoli rabe
- Roasted Root Veggies

Please note everything is made 100% Organic and 100% Plant-based and made from scratch by Master Chef Mark Shadle.

Prices to be determined upon how many categories out of the 4 categories listed are chosen or additional items added to menu and can range from \$35-50 per person on average but may vary!

OPTION 2

organic tasting plate

Our menu is 100% organic, Non-GMO and vegan always!

Organic Black Bean Chili (Gluten-free)

Quinoa, black beans, sweet potato, veggies & chopped scallions

Organic Quinoa Salad (Gluten-free)

Fresh mint, chopped veggies and our famous carrot ginger dressing

Feisty Monkey Soba Noodle

Organic whole wheat soba noodles served over organic field greens with our sesame tahini cilantro dressing sprinkled with a nut-free/dairy free parmesan

Famous Sweet Potato "G" fries (Gluten-free)

Hand-cut sweet fries with our famous home-made smoked hickory "Farm 2 Street" Sauce

Please note everything is made 100% Organic and 100% Plant-based and made from scratch by Master Chef Mark Shadle. Prices to be determined upon how many categories or items chosen and can range from \$25-35 per person depending on the size of group or if additional menu items are added. Prices may vary!