



Starters

Zesty Superfood Slaw \$4 (v) (gf)
Buffalo Mac, Classic Mac, or Vegan Mac \$4/\$7
Soup of the Day \$4/\$7 (v) (gf)
Vegan Black Bean Chili \$4/\$7 (v) (gf)

Mixed Greens with carrots, cucumbers, herbed vinaigrette \$5 (v) (gf)
Baked Cauliflower "Wings" BBQ or Buffalo Style, with Vegan Ranch \$6 (v) (gf)
Roasted Redskins with Curried Ketchup \$5 (v) (gf)
Roasted Red Pepper Hummus & Chips \$5 (v) (gf)

**Our sandwiches, flatbreads and wraps are served with your choice of a side salad, redskin potatoes, superfood slaw or chips and house-made salsa.
Gluten-free bread is available upon request for \$1**

Flatbreads

Artichoke Melt \$11

An open faced "melt" with artichoke-spinach spread, sliced Roma tomatoes and white cheddar, baked on flatbread

Northside Veggie \$11

Vegan smokey cheeze, roasted garlic, braised mushrooms, roasted onions and peppers, jalapeno, with sunflower seeds and BBQ drizzle (v)

Verde Chicken \$12

Roasted chicken, artichoke, zucchini, sun-dried tomato, basil pesto, provolone and arugula, with a balsamic drizzle, baked on flatbread (v option)

The Joan of Arc \$12

Braised brisket, roasted red peppers, roasted garlic, blue cheese, caramelized onions and provolone, baked on flatbread (v option)

Little Ones (Children under 12)

Grilled Cheese \$5

White cheddar melted on multigrain bread, served with tortilla chips

PB&J \$5

Peanut butter with Strawberry preserves on multigrain bread, served with tortilla chips

Sandwiches & Wraps

Vegetarian Cheesesteak \$11

House-made seitan, grilled peppers and onions and provolone, baked on Sixteen Bricks whole wheat hoagie (v option)

The Rachel \$12

Amish smoked turkey, ruby kraut, Swiss, tangy sauce, baked on Sixteen Bricks rye bread (v option)

The Hoffner \$12

Slow braised brisket, braised wild mushrooms, shallots, Swiss, horseradish cream, and fresh baby spinach, baked on rye bread (v option)

Pad Thai Wrap \$11

Your choice of roasted chicken or baked tofu with peanut sauce, scallions, cilantro, shredded carrots, mung bean sprouts, cucumber, and baby spinach (v option)

Little Ones (Children under 12)

Classic Mac n Cheese \$4

Multigrain elbow macaroni ladled with our house-made white cheddar béchamel sauce

Small Chili Mac \$6

Our black bean chili over classic mac, topped with white cheddar

Salads

Add roasted chicken, smoked turkey, or baked tofu to any salad \$3

Apple Beet Salad \$10

Organic spring greens, roasted beets, apples, lime, fresh dill, walnuts and goat cheese, with balsamic vinaigrette (gf)

Kale Yeah! \$11

Marinated chopped kale, arugula, avocado, carrots, cucumbers, chickpeas and toasted almonds, tossed in a miso tahini dressing (v) (gf)

The Harvest \$12

Organic spring greens with smoked turkey, apples, avocado, toasted almonds, goat cheese tossed in an herbed vinaigrette (gf)

Inverted Spring Roll \$10

Organic baby spinach topped with scallions, cilantro, shredded carrots, mung bean sprouts, red peppers, cucumbers, topped with toasted cashews and fresh herbs with ginger hoisin vinaigrette (v)

Salad Dressings: Ginger Hoisin (v), Balsamic Vinaigrette (v, gf),

Lime Cilantro Vinaigrette (v, gf), Vegan Ranch (v, gf),

Miso Tahini Caesar (v, gf), Herbed Vinaigrette (v, gf)

Chili, Macs and More

1/2 Salad (or Soup) + 1/2 Sandwich \$10

Choose one specialty salad (or soup/chili) and your choice of either The Hoffner, The Rachel, the Vegetarian Cheesesteak, or any of our flatbreads!

Vegan Black Bean Chili

Cup \$4, Bowl \$7 (v) (gf)

Chili Mac \$8

Our signature black bean chili over our classic mac, buffalo mac or vegan mac topped with cheddar (v option)

Nachos \$9

Tortilla chips, house-made queso, cover with our signature black bean chili, shredded white cheddar, and house-made salsa (gf) (v option)

Add sour cream +\$1

Add avocado +\$2

Sweet Treats \$3/\$5 /\$6

All of our desserts are made fresh daily

by our talented baker Jennie!

Ask your server for our current selections!

Beverages

Fountain Sodas – Cola, Ginger Ale, Lemon Lime, Root Beer Cola Zero	\$3
Mexican Coke	\$2
Freshly Brewed Iced Tea	\$3
House-made Lemonade/Seasonal Lemonade	\$4
San Pellegrino Sparkling Water (750ml)	\$5
Skinny Piggy Ginger or Lavender Kombucha	\$4
We proudly serve Cluxton Alley Sumatra Coffee	\$2.50
Organic Hot teas (ask your server for our selections)	\$2.00

Wine

Whites: French Sauv Blanc \$8/\$30 California Chardonnay \$9/\$34

Reds: California Cabernet \$8/\$30 California Pinot Noir \$9/\$34

Sparkling: Filo Dora Prosecco \$8/\$30

Beer

We have many varieties of local beers, micro-brews, and several draft options. Ask your server for our current selections.

Craft Cocktails

Summer Grove

Gin, basil leaves from Running Creek Farm, fresh lime, cucumber puree, basil simple

Judy Jetson

Vodka, wild berry vanilla simple, lemon, seltzer

Rosetta Sunset

100% Agave Tequila, house-made watermelon sour, salt rim

Backyard Bourbon

Bourbon, peach, sweet vermouth, brown sugar peach simple, peach bitters

Mambo

Rum, ginger mint simple, fresh lime juice, coconut cream, mint

****A gratuity of 20% will be added to all parties of 8 or more**