

TO-GO COCKTAILS

Served in a 12oz Glass Bottle

Spirit Margarita 14
*Partida Blanco, Fresh Lime, Lemon,
 Orange Juices*

/ BEER BOTTLES & CANS

Miller Lite [Pale Lager] <i>Miller Brewing</i>	5	Prairie Path [Blonde Ale] <i>Two Brothers Brewing Co</i>	6
Sol [Mexican Lager] <i>Desde</i>	6	Ace Mango [Cider] <i>California Cider Company</i>	7
Blue Moon [Wheat Ale] <i>Coors Brewing</i>	6	Delirium Tremens [Belgium Pale] <i>Brewery Huyghe</i>	14
Orange Door [American IPA] <i>Sketchbook Brewing Co</i>	9	Dragon's Milk [Bourbon Barrel-Aged Stout] <i>New Holland Brewing</i>	11
Heineken [Pale Lager] <i>Heineken</i>	6	Heineken Zero [Pale Lager] <i>Heineken</i>	6

WINE

/ BUBBLY

Bottle

Syltbar Prosecco Rose <i>Friuli, Italy</i>	50
Syltbar Prosecco <i>Friuli, Italy</i>	50
Piper Heidsieck Cuvee 1785 <i>Champagne, France</i>	85

/ WHITE

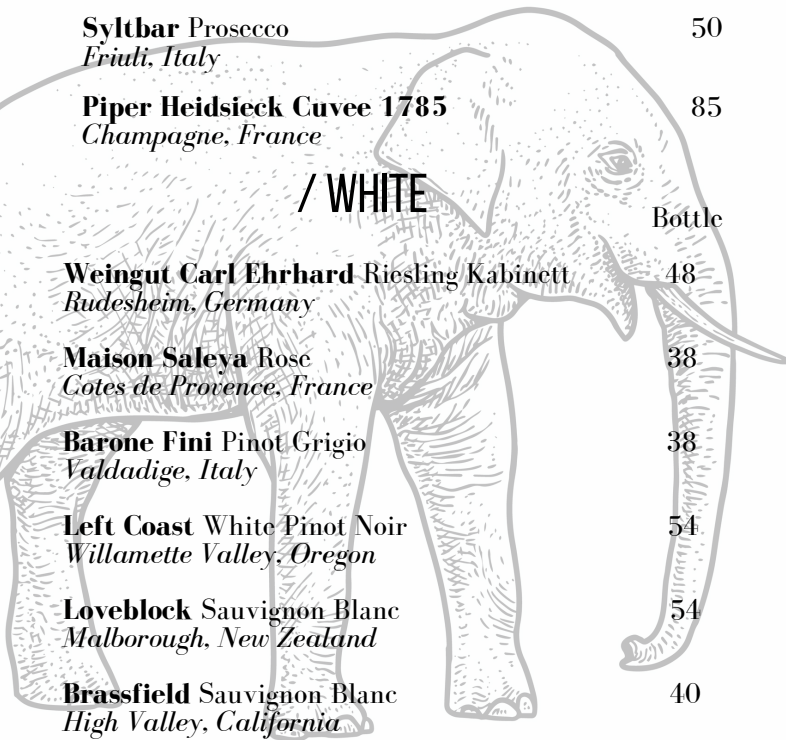
Bottle

Weingut Carl Ehrhard Riesling Kabinett <i>Rudesheim, Germany</i>	48
Maison Saleya Rose <i>Cotes de Provence, France</i>	38
Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	38
Left Coast White Pinot Noir <i>Willamette Valley, Oregon</i>	54
Loveblock Sauvignon Blanc <i>Malborough, New Zealand</i>	54
Brassfield Sauvignon Blanc <i>High Valley, California</i>	40
Daou Chardonnay <i>Paso Robles, California</i>	44
Sequoia Grove Chardonnay <i>Napa Valley, California</i>	60
Bodegas Fillaboa Albarino <i>Rias Baixas, Spain</i>	54
Conundrum White Blend <i>California</i>	40

/ RED

Bottle

Colene Clemens Pinot Noir <i>Chehalem Mountains, Oregon</i>	60
Cloudfall Pinot Noir <i>Monterey, California</i>	44
Raptor Ridge "Shea Vineyard" Pinot Noir <i>Willamette, Oregon</i>	65
Alexander Valley Vineyards Pinot Noir <i>Alexander Valley, California</i>	65
Ramsay Merlot <i>North Coast, California</i>	54
Earthquake Cabernet <i>Mendoza, Argentina</i>	44
LaStoria Cabernet <i>Alexander Valley & Sonoma County, California</i>	65
Buehler Cabernet <i>Napa Valley, California</i>	54
Chateau Les Granges Bordeaux <i>Bordeaux, France</i>	38
Luigi Bosca Reserve Malbec <i>Uco Valley, Argentina</i>	48
Eruption Red Blend <i>High Valley, California</i>	48
Prisoner Red Blend <i>Napa Valley, California</i>	85
Decoy Zinfindel <i>Sonoma County, California</i>	54



LUNCH MENU AVAILABLE THURS & FRI 11AM-3PM

/ SHAREABLES

Cauli-Wings gf 14
Choice of: Buffalo, BBQ, Wasabi-Dijon, or
Mango-Chili. Served with Sesame Seeds, Ranch, Celery
& Carrots

Watermelon Tuna Poke gf 19
Jasmine Rice, Smashed Avocado, Jicama, Cucumber-
Lime Sauce, Miso-Lime Marinated Watermelon,
Wasabi Cream. Served with Rice Paper Chips

Pesto Flatbread gf 16
Mint Pesto, House-Made Almond Ricotta, Sautéed
Spinach, Roasted Mushrooms & Red Onions, Oregano

Santa Fe Flatbread gf 17
Spicy Marinara, Cheddar & Mozzarella, Chorizo,
Roasted Corn & Bell Peppers, Cello Radish,
Chopped Cilantro, Avocado Crema

Calamari Fritti gf 18
Breaded King Oyster Mushrooms, Spicy Marinara,
Charred Lemon

Carne Asada Tacos gf 17
Steak Seasoned Oyster Mushrooms, Mango
Pico de Gallo, Pickled Red Onion,
Cello Radish, Chopped Cilantro, Lime

Glazed Brussels Sprouts gf 13
Watermelon Radish, Charred Lemon,
Gochujang Glaze

Hand-Cut French Fries gf 7
Served with Elephant Sauce
Truffle or Garlic add \$2

/ SALADS

Southwest Salad gf 16
Arcadian Mix, Black Beans, Roasted Corn & Bell
Peppers, Tri-Color Cherry Tomatoes, Pickled Red
Onions, Avocado, Crispy Chickpeas, Tortilla Strips,
Jalapeño-Cilantro Ranch, Sriracha Aioli

Chicken Caesar Salad 17
Romaine, Flowering Kale, Black Kale, Marinated
Celery Root Carpaccio, Texas Toast Croutons,
Parmesan Cheese, Breaded Chicken, Caesar Dressing

Watermelon Kale Salad gf 17
Arcadian Mix, Flowering Kale, Black Kale,
Watermelon, Cucumber, Jicama, Orange, Mango,
Pistachios, Mint, Basil, Citrus Ginger Vinaigrette

Brussels Salad gf 14
Brussels Sprouts, Spinach, Pistachios, Parmesan
Cheese, Lemon Oil, Balsamic Glaze

** add blackened tofu, chorizo, crispy chickpeas
or avocado \$2

*** breaded chicken \$5

/ SOUPS

Wild Mushroom Soup gf 7
Truffle Crème Fraîche

Watermelon Gazpacho gf 7
Chilled Watermelon, Red Pepper & Tomato Soup

/ SANDWICHES & WRAPS

Tuna Salad Sandwich can be gf 17
Banana Blossom & Jackfruit Tuna, with Shallots, Celery,
Ginger & Mayo. Served with Lettuce, Tomato,
Red Onion & Harissa on Toasted Country Bread
*Add Smoked Gouda \$2

Tofu Banh Mi Sandwich can be gf 16
Blackened Tofu, Pickled Red Onions, Radish,
Cucumber & Carrots, Basil, Cilantro,
Sriracha Aioli. Served on a Baguette

BBQ Pulled Mushroom Sandwich can be gf 16
Portobello Mushrooms, BBQ Sauce, Smoked Gouda,
Spicy Cabbage Brussels Sprout Slaw, Pickle.
Served on a Pretzel Bun

BBQ Burger can be gf 18
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions,
Pickle, Tomato. Served on a Pretzel Bun
Choice of House-Made Lentil Patty or Impossible Patty

Buffalo Southwest Wrap can be gf 17
Buffalo Impossible Chicken Nuggets or Cauli-Wings,
Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots,
Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch,
Spinach Tortilla

All Lunch Items Served with Potato Chips

/ BOWLS

Forbidden gf 20
Forbidden Rice, Blackened Tofu, Multi-Colored
Cauliflower, Mango, Confit Tomatoes, Avocado,
Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish

Green Curry gf 18
Jasmine Rice, Red & Green Pepper, Yellow Squash,
Red Onion, Broccoli, Button Mushrooms, Blackened Tofu,
House-Made Green Curry Sauce

Spring Risotto gf 21
Arborio Rice, Shiitake Mushrooms, Spring Peas,
Spinach, Cherry Tomatoes, Mint-Pesto,
Truffle Oil, Parmesan Cheese

Pad Thai gf 19
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame,
Tamarind Sauce, Shredded Carrots, Sesame Seeds,
Roasted Peanuts, Cilantro, Green Onion

Portobello Marsala can be gf 23
Grilled Portobello, Campanelle Pasta, Roasted Mushrooms,
Zucchini, Red Peppers, Garlic, Marsala Wine Sauce

Brunch for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest & 6lbs of CO2

PSA: despite all sensory cues to the contrary, we serve no animal products of any kind

*gf = cross-contamination could occur despite following
safe handling protocols.

Eat plants feel beautiful

924 Greenbay Road, Winnetka, IL 60093. Tel: (847) 348-9000

BRUNCH MENU AVAILABLE SAT & SUN 10AM-2PM

/ SHAREABLES	Cauli-Wings gf 14	/ BRUNCH	Avocado Toast can be gf 16
	Choice of: Buffalo, BBQ, Wasabi-Dijon, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots		Hewn Country Bread, Avocado, Tri-Color Cherry Tomatoes, Cucumber, Radish, Pickled Red Onions, Chopped Cilantro, Balsamic Glaze, Truffle Oil. Served with Roasted Fingerling Potatoes *Add Mushrooms \$2
	Watermelon Tuna Poke gf 19		Breakfast Tacos gf 16
	Jasmine Rice, Smashed Avocado, Jicama, Cucumber-Lime Sauce, Miso-Lime Marinated Watermelon, Wasabi Cream. Served with Rice Paper Chips		Just Egg or Scrambled Tofu, Cheddar, Mozzarella, Pickled Red Onions, Cilantro, Avocado Crema, Salsa Roja. Served on Corn Tortillas with Roasted Fingerling Potatoes *Add Chorizo, Avocado, or Guac \$2
	Pesto Flatbread gf 16		Ranchero Skillet gf 17
	Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano		Just Egg or Scrambled Tofu, Roasted Fingerling Potatoes, Chorizo, Red & Green Peppers, Red Onion, Ranchero Sauce, Avocado, Crispy Tortilla Strips, Cilantro
	Santa Fe Flatbread gf 17		Frittata gf 15
	Spicy Marinara, Cheddar & Mozzarella, Chorizo, Roasted Corn & Bell Peppers, Cello Radish, Chopped Cilantro, Avocado Crema		Just Egg, Broccoli, Red Onion, Red & Green Peppers, Zucchini, Yellow Squash, Mushrooms, Mozzarella & Cheddar Cheeses. Served with Roasted Fingerling Potatoes & Salsa Roja
	Calamari Fritti gf 18		Pancakes gf 12
	Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon		Dusted with Powdered Sugar & Topped with Whipped Cream Served with Maple Syrup <i>Add Ons... \$2 each</i>
Carne Asada Tacos gf 17	Chocolate Chips, Strawberries, Bananas, Grilled Peaches or Mixed Berry Compote		
Steak Seasoned Oyster Mushrooms, Mango Pico de Gallo, Pickled Red Onion, Cello Radish, Chopped Cilantro, Lime	Baked French Toast 16		
Glazed Brussels Sprouts 13	Texas Toast Battered & Baked. Served with Whipped Cream, Grilled Peaches & Maple Syrup		
Watermelon Radish, Charred Lemon, Gochujang Glaze	Tuna Salad Sandwich can be gf 17		
Hand-Cut French Fries gf 7	Banana Blossom & Jackfruit Tuna, with Shallots, Celery, Ginger & Mayo. Served with Lettuce, Tomato, Red Onion & Harissa on Toasted Country Bread *Add Smoked Gouda \$2		
Served with Elephant Sauce Truffle or Garlic add \$2	Tofu Banh Mi Sandwich can be gf 16		
Wild Mushroom Soup gf 7	Blackened Tofu, Pickled Red Onions, Radish, Cucumber & Carrots, Basil, Cilantro, Sriracha Aioli. Served on a Baguette		
Truffle Crème Fraîche	BBQ Pulled Mushroom Sandwich can be gf 16		
Watermelon Gazpacho gf 7	Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Spicy Cabbage Brussels Sprout Slaw, Pickle. Served on a Pretzel Bun		
Chilled Watermelon, Red Pepper & Tomato Soup	BBQ Burger can be gf 18		
Southwest Salad gf 16	Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickle, Tomato. Served on a Pretzel Bun Choice of House-Made Lentil Patty or Impossible Patty		
Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli	Buffalo Southwest Wrap can be gf 17		
Chicken Caesar Salad 17	Buffalo Impossible Chicken Nuggets or Cauli-Wings, Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots, Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch, Spinach Tortilla		
Romaine, Flowering Kale, Black Kale, Marinated Celery Root Carpaccio, Texas Toast Croutons, Parmesan Cheese, Breaded Chicken, Caesar Dressing	All Lunch Items Served with Potato Chips		
Watermelon Kale Salad gf 17			
Arcadian Mix, Flowering Kale, Black Kale, Watermelon, Cucumber, Jicama, Orange, Mango, Pistachios, Mint, Basil, Citrus Ginger Vinaigrette			
Brussels Salad gf 14			
Brussels Sprouts, Spinach, Pistachios, Parmesan Cheese, Lemon Oil, Balsamic Glaze			
** add blackened tofu, chorizo, crispy chickpeas or avocado \$2			
*** breaded chicken \$5			

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DINNER MENU

Available Tu-Th 4:30pm-9:30pm, Fri-Sat 4pm-10:30pm, Sun 4pm-9:30pm

/ SHAREABLES

Cauli-Wings ^{gf} 14
Choice of: Buffalo, BBQ, Wasabi-Dijon, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots

Watermelon Tuna Poke ^{gf} 19
Jasmine Rice, Smashed Avocado, Jicama, Cucumber Lime Sauce, Miso-Lime Marinated Watermelon, Wasabi Cream. Served with Rice Paper Chips

Pesto Flatbread ^{gf} 16
Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano

Santa Fe Flatbread ^{gf} 17
Spicy Marinara, Cheddar & Mozzarella, Chorizo, Roasted Corn & Bell Peppers, Cello Radish, Chopped Cilantro, Avocado Crema

Calamari Fritti ^{gf} 18
Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon

Carne Asada Tacos ^{gf} 17
Steak Seasoned Oyster Mushrooms, Mango Pico de Gallo, Pickled Red Onion, Cello Radish, Chopped Cilantro, Lime

Glazed Brussels Sprouts ^{gf} 13
Watermelon Radish, Charred Lemon, Gochujang Glaze

Hand-Cut French Fries ^{gf} 7
Served with Elephant Sauce
Truffle or Garlic add \$2

/ SALADS

Southwest Salad ^{gf} 16
Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli

Chicken Caesar Salad 17
Romaine, Flowering Kale, Black Kale Marinated Celery Root Carpaccio, Texas Toast Croutons, Parmesan Cheese, Breaded Chicken, Caesar Dressing

Watermelon Kale Salad ^{gf} 17
Arcadian Mix, Flowering Kale, Black Kale, Watermelon, Cucumber, Jicama, Orange, Mango, Pistachios, Mint, Basil, Citrus Ginger Vinaigrette

Brussels Salad ^{gf} 14
Brussels Sprouts, Spinach, Pistachios, Parmesan Cheese, Lemon Oil, Balsamic Glaze

** add blackened tofu, chorizo, crispy chickpeas or avocado \$2

*** breaded chicken \$5

/ SOUPS

Wild Mushroom Soup ^{gf} 7
Truffle Crème Fraîche

Watermelon Gazpacho ^{gf} 7
Chilled Watermelon, Red Pepper & Tomato Soup

/ BOWLS

Forbidden ^{gf} 20
Forbidden Rice, Blackened Tofu, Multi-Colored Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish

Green Curry ^{gf} 18
Jasmine Rice, Red & Green Pepper, Yellow Squash, Red Onion, Broccoli, Button Mushrooms, Blackened Tofu, House-Made Green Curry Sauce

Spring Risotto ^{gf} 21
Arborio Rice, Shiitake Mushrooms, Spring Peas, Spinach, Cherry Tomatoes, Mint-Pesto, Truffle Oil, Parmesan Cheese

Pad Thai ^{gf} 19
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame, Tamarind Sauce, Shredded Carrots, Sesame Seeds, Roasted Peanuts, Cilantro, Green Onion

Portobello Marsala ^{can be gf} 23
Grilled Portobello, Campanelle Pasta, Roasted Mushrooms, Zucchini, Red Peppers, Garlic, Marsala Wine Sauce

/ PRIME CUTS

Meatless Loaf Bourguignon ^{gf} 23
House-Made Meatloaf with Impossible Meat, Creamy Garlic Mashed Potatoes, Roasted Brussels Sprouts, Mushrooms, Celery Root, Red Onions, Red Peppers, Carrots & Broccoli, Balsamic Glaze, Red Wine Mushroom Gravy

Vedgeplant ^{gf} 21
Breaded Eggplant, Spaghetti Squash, Marinara Sauce, House-Made Almond Ricotta, Sautéed Garlic Spinach, Zucchini, Yellow Squash, Confit Tomatoes, Balsamic Glaze, Basil

BBQ Burger ^{can be gf} 18
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickles, Tomato. Served on a Pretzel Bun.
Choice of House-Made Lentil Patty or Impossible Patty

Crabless Cakes ^{gf} 22
Heart of Palm & Garbanzo Cakes.
Served with Cauliflower Puree, Arugula, Tri-Color Cherry Tomatoes, Tartar Sauce

Cauliflower Steak ^{gf} 18
Grilled Multi-Colored Cauliflower, Creamy Garlic Mashed Potatoes, Harissa Sauce, Kalamata Olive & Caper Relish

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DESSERT

SWEET EATS

- Blueberry Cheesecake** gf 11
Cashew Based New York Style Cheesecake,
House-Made Gluten Free Graham Cracker
Crust, Blueberry Reduction
- Peach & Plum Crisp** gf 11
Served Warm with Grilled Peaches &
Vanilla Gelato. Topped with Balsamic Caramel
- Carrot Cake** 11
Shredded Carrots, Toasted Pecans,
Lemon Icing, Lemon Carrot Puree,
Vanilla Cream Cheese Frosting
- Warm Brownie Bliss** gf 11
Warm Brownie Loaded with Chocolate Chips
and Topped with Hot Fudge.
Served with Vanilla Gelato and
Poached Cherry Compote
- Banana Bread Brûlée** 11
House-Made Banana Bread Topped with
Caramelized Sugar, Bananas & Whipped
Cream. Served with Banana Liqueur Caramel
- Mammoth Cinnamon Roll** 10
Served Warm with Vanilla Cream Cheese Icing