Vegan Menu

Breakfast
(Silk milk available)

Tofu Scramble Wrap
Sautéed turmeric seasoned vegetables and tofu in a spinach tortilla served with house made hash browns.

Sweet Potato Pancakes
Scratch made potato pancakes topped with granola.

Vegan Breakfast Platter
House made hash browns, fruit cup, and choice of rye, wheat or white vegan toast.

Oatmeal
Served with black chia seeds, fresh fruit, and agave nectar.

Lunch

Black Bean Burger
A grilled black bean burger on a Kaiser roll with lettuce, tomato, onion, and a red pepper aioli.

BBQ Gardein Chicken Sandwich
Grilled Gardein chicken breast with homemade BBQ sauce served dressed on a Kaiser roll. Served with vegan potato salad.

Chicken Fajitas
Seasoned chicken strips with sautéed peppers and onions served with warm tortillas and rice pilaf.

Portobello Panini Sandwich
Marinated portobello, tomato and spinach on eight grain bread with pesto aioli.
VEGAN MENU

Appetizers

Indian Vegetable Pakoras
Seasoned vegetable fritters with a roasted red pepper aioli.

Spring Rolls
Fried vegetable spring rolls with sweet and spicy plum sauce.

Pizza Bites
House made pizza rolls with sausage, peppers, onions, and a vegan cheese sauce.

Dinner Entrees
(Sorbet available for dessert)

Pasta Primavera
A vegetable medley in garlic, olive oil, and white wine with linguini.

Raviolis
Seasonal vegan raviolis with Gardein meatballs in marinara sauce.

Asian Noodle
Mixed vegetables in a teriyaki sriracha broth over rice noodles.

Miran Tofu Platter
Marinated tofu served over pineapple fried rice.

Roast Portobello Stew
Marinated Portobello and vegetables in a burgundy reduction over cous cous.

BBQ Chicken Pizza
House made BBQ, chicken, peppers, and onions.