

# Vegetarian Menu

## Appetizer

<i>BRAISED BUTTON MUSHROOMS</i> 13	“Escargot Style”, Garlic Herb Butter, Toasted Pepitas, Wilted Spinach, Chèvre Goat Cheese, and Rustic Bread
<i>MOROCCAN LENTIL CAKES</i> 14	Crimson Lentils, Mediterranean Spices, Cucumber, Feta and Dill Salad, Lemon Garlic Vinaigrette
<i>SEARED TOFU SCALLOPS</i> 12	Lemon Herb and Garlic Marinated Tofu, Grilled Sweet Corn, Crispy Shiitake Mushroom, Asparagus Tips, and Corn Silk

## Soup

<i>WILD MUSHROOM AND TRUFFLE</i> 11	Rye Bread Croutons, Crumbled Goat Cheese, Truffle Oil, Micro Chervil
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## Entrée

<i>“32” VEGGIE BURGER</i> 20	Roasted Wild Foraged Mushrooms and White Bean Burger, Arugula, Roasted Tomatoes, Port Braised Red Onions, Balsamic Dressing, Chèvre Goat Cheese Spread, and Asparagus Fries
<i>BLACKENED VEGETABLES AND GRITS</i> 24	Logan Mills Cheddar Grits, Crisp Winter Vegetables, New Orleans Style Barbeque Sauce, Fried Shallots
<i>HERB MARINATED GRILLED TOFU</i> 22	Corn Macque Choux, Chiffonade of Spinach and Julienne Radish Salad, Honey Truffle Vinaigrette
<i>RIBBON VEGETABLE “PASTA”</i> 23	Assortment of Winter Vegetables, White Wine, Olive Oil, Garlic Crostini, and American Grana Cheese