



*“Good food is the basis of true happiness.” E.*

### **-Bar Snacks-**

---

- Spinach and Cabbage Pakora (VE)**  
*mild spice, cast iron fried, olive oil powder, 2 chutneys- mint & tamarind*
- Tamales (VE)**  
*corn masa, chilies, market vegetables, vegan pepper jack, tomato chutney*
- Spicy Tempeh (V)**  
*cultured soybean, oats, euro cucumber, feta, micro salad*
- Jack Fruit BBQ (V)**  
*ga sauce, hearth dried pineapple, C&F pickles, polenta fries, buttermilk feta*
- Paneer Kofta Korma (V)**  
*mild spice, cast-iron fried, curry, coconut milk, ginger, garlic, chilies, lime*

### **-Starters-**

---

- Marinated Hearts of Palm (VE)**  
*lentils, peruvian peppers, C&F mustard, almond milk broth, smoked cheese from the goat lady, coconut cocktail*
- Crispy Artichokes (VE)**  
*celery root puree, truffle, hearth dried peach tartare,*

### **-Entrées-**

---

- Vegetarian Wellington (V)**  
*cremini mushroom, spinach, puff pastry, hearth roasted carrots, tomato chutney*
- Stuffed Gnocchi (V)**  
*ricotta, mozzarella, parmesan, ripped herb salad, marinara*
- Zucchini “Steak” (V)**  
*C&F collards, poached garlic, sweet onion, candied tomato, confit potatoes gochujang sauce*

**Brought to you by Executive Chef Justin Hayes**