



## **Vegetarian Menu**

### **Starters**

#### **Pesto Flatbread 12**

Baby Heirloom Tomatoes, Grilled Asparagus, Caramelized Shallots,  
Ricotta and Rogue Creamery Smokey Blue Cheese

#### **Wild Mushroom Arancini 13**

Crispy Local Fresh Mozzarella Stuffed Wild Mushroom Risotto Balls,  
Roasted Peppers, Basil Ailoi and Micro Arugula

#### **Pumpkin Gnocchi 14**

Goat Cheese, Caramelized Pearl Onions,  
Roasted Wild Mushrooms and Sage Beurre Noisette

### **Entrées**

#### **Grilled Portobello “Steak” 22**

Balsamic Broiled with Smoked Gouda, Roasted Brussels Sprout Mélange,  
Caramelized Shallot Mashed Potatoes and Chimichurri Sauce

#### **Quinoa Stuffed Vidalia Onion 22**

Roasted and Stuffed Sweet Onion with Baby Kale and Quinoa, Grilled Asparagus,  
Blistered Tomatoes and Vegetable Nage

#### **Spaghetti & “Meatballs” 22**

Spaghetti Squash Sautéed Wild Mushrooms & Topped with Marinara Sauce,  
Vegetable Croquettes and Shaved Parmesan Cheese

*Executive Chef - Michael Kocinski*