

# sprig & vine

## small plates

daily soup	\$5
marinated castelvetrano olives	aged black garlic • chile • mustard seeds \$4
grilled oyster mushrooms	za'atar spice • carrot-cabbage slaw \$7
fried baby artichokes	preserved lemon-chickpea salad • smoked paprika aioli • sea salt \$8
edamame falafel	black sesame tahini • pickled radish \$7
tofu satay	coconut-peanut glaze • pickled mango \$8

## salads

red oak lettuce	shaved red onion • french curry vinaigrette \$7
roasted beets	fennel & frisee • grapefruit vinaigrette • toasted beet greens \$8
smoked spinach	roasted shallots • baked tofu • shaved pumpernickel • horseradish dressing \$9

## entrees

slow roasted root vegetable pavé	local soft polenta • red wine-braised shallots • grilled asparagus \$17
cauliflower. three ways	purée & steak of cauliflower • leek, cauliflower & caper-stuffed portabella • caramelized fennel & raisin • green peppercorn-cashew cream \$18
seared coconut risotto cakes	asparagus, oyster mushrooms, snow & snap peas with lemongrass & ginger • red lentils \$17
cornmeal-crust ed tempeh	smoked maple-mustard sauce • potato mash • braised red cabbage \$18
grilled tofu	carrot-top pesto broth • moroccan-glazed portabella • chickpea pancake • braised greens \$18

## sides

kennebec potato fries	grain mustard aioli \$4
grilled asparagus	lemon \$4
peas	english, snow & sugar snap \$4
greens & beans	toasted garlic \$4