

CURBSIDE MENU

-Appetizers-

Cheese and Charcuterie

Cheese and Charcuterie board with a variety of cheeses, a variety of Locally cured meats from Gastros Craft Meats, olives, jam, and mustard

Served with a selection of crackers including gluten free crackers

(2 ppl \$35, 4 ppl \$60)

Crudité*

Carrots, radish, cucumbers, cauliflower, grape tomatoes

Served with house made hummus

(2ppl \$15, 4 ppl \$30)

-Sunday Dinner-

(Choose a soup or salad and 1 entrée)

Mixed Green Salad

Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,
Balsamic vinaigrette

Roasted Carrot & Ginger Soup*

Creamy roasted carrot soup with ginger and coconut cream

Caprese Chicken

Grilled chicken breast, sliced tomato, fresh mozzarella, and basil
Topped with basil pesto and balsamic glaze. Served with pesto pasta

Coconut Rice with Crispy Tofu*

House made coconut rice served with crispy tofu and sugar snap peas
Topped with scallions and sesame seeds

(Dinner for 2ppl \$50, Dinner for 4ppl \$80)

*Vegan/Plant Based