



SALADS

Homemade Creamy Vegan Caesar (Highly Requested)

Vegan Parmesan/Fresh Cracked Pepper

Quinoa

Roasted Corn, Red Onion, Green Chilis, Pimento, Mango Champagne Vinaigrette

Pasta Salad

Rainbow Rotini, Olives, Artichoke Hearts, Red Onion, Cucumbers, Cherry Tomatoes with a Garlic Olive Oil & Balsamic House Seasoned Dressing

APPETIZERS/STARTERS

Guacamole Bruschetta

Italian Stuffed Mushrooms w/Vegan Parmesan

Cajun Krab Cakes

Tomato Bisque w/Fresh Basil

BREAKFAST/BRUNCH

Chia Seed French Toast or Pancakes w/Real Maple Syrup

BaKon

Southern Grits

EggZ

Biscuits & Kountry Gravy

Cali Pinwheels

Plant Based “Turkey”, “Ham”, “Cheddar”, BaKon, Arugula, Avocado Spread and Tomatoes served with our Vegan Dijonnaise



ENTREES

Southern Fried Katfish n Chips

w/Grilled Lemon & House made “Tartar”

Tofu & Broccoli Teriyaki Bowl

w/Jasmine, Quinoa or Brown Rice

Shick'en Pot Pie

Plant Based Protein, Mixed Vegetables, Gravy and topped with choice of Biscuit or Crescent Crust

Lasagna

Layers of Ground Plant Based Protein, Fresh Chunky Tomato Sauce, House Vegan Ricotta & Plant Based “Mozzarella” and “Parmesan”

Baked Mac n CheeZe

Plant Based “Cheddar”, “Gouda” or “Pepper Jack”, “Mozzarella” topped w/”Vegan buttered and Seasoned Rice Cake Crumble

Mushroom Alfredo Penne

Mushrooms & Homemade Creamy Vegan Garlic Alfredo Sauce
Optional: Cajun Alfredo

Mushroom Marsala

w/Smashed Potatoes & English Peas

HOMEMADE DESSERTS

Dark Chocolate Chunk Cookies

Peanut Butter Cookies