



plant-based lunch

ONTARIO CORN SOUP
grilled corn, popcorn, lemon oil
20

SOBA NOODLE SALAD

crunchy vegetables, edamame, miso-marinated mushrooms, tofu, sesame-ginger dressing, puffed rice, peanuts
23



ROASTED SUMMER BEETS

cherry vinegar, pickled blackberries, toasted pecans, vegan feta
25

BALSAMIC-ROASTED MUSHROOM TOAST

almond 'ricotta', shaved zucchini, cippolini onion, sourdough toast, green salad
27



MEZZE PLATTER

falafel, baba ghanouj, hummus, Lebanese pickles, cucumber salad, samosa, muhammara, warm pita
29



CAVATELLI IN ROASTED TOMATO SAUCE

confit cherry tomato, toasted walnut pangrattato, vegan parm
27

SEASONAL FRUIT CUP

the best fruit with complementary sorbet
13

ESPRESSO AFFOGATO

vegan vanilla bean ice cream 'drowned' in espresso
13



this special vegan menu is crafted using only ingredients derived from plants, and contains no meat, dairy, eggs, or other animal products



plant-based lunch

ONTARIO CORN SOUP
grilled corn, popcorn, lemon oil
20

SOBA NOODLE SALAD

crunchy vegetables, edamame, miso-marinated mushrooms, tofu, sesame-ginger dressing, puffed rice, peanuts
23



ROASTED SUMMER BEETS

cherry vinegar, pickled blackberries, toasted pecans, vegan feta
25

BALSAMIC-ROASTED MUSHROOM TOAST

almond 'ricotta', shaved zucchini, cippolini onion, sourdough toast, green salad
27



MEZZE PLATTER

falafel, baba ghanouj, hummus, Lebanese pickles, cucumber salad, samosa, muhammara, warm pita
29



CAVATELLI IN ROASTED TOMATO SAUCE

confit cherry tomato, toasted walnut pangrattato, vegan parm
27

SEASONAL FRUIT CUP

the best fruit with complementary sorbet
13

ESPRESSO AFFOGATO

vegan vanilla bean ice cream 'drowned' in espresso
13



this special vegan menu is crafted using only ingredients derived from plants, and contains no meat, dairy, eggs, or other animal products



plant-based lunch

ONTARIO CORN SOUP
grilled corn, popcorn, lemon oil
20

SOBA NOODLE SALAD

crunchy vegetables, edamame, miso-marinated mushrooms, tofu, sesame-ginger dressing, puffed rice, peanuts
23



ROASTED SUMMER BEETS

cherry vinegar, pickled blackberries, toasted pecans, vegan feta
25

BALSAMIC-ROASTED MUSHROOM TOAST

almond 'ricotta', shaved zucchini, cippolini onion, sourdough toast, green salad
27



MEZZE PLATTER

falafel, baba ghanouj, hummus, Lebanese pickles, cucumber salad, samosa, muhammara, warm pita
29



CAVATELLI IN ROASTED TOMATO SAUCE

confit cherry tomato, toasted walnut pangrattato, vegan parm
27

SEASONAL FRUIT CUP

the best fruit with complementary sorbet
13

ESPRESSO AFFOGATO

vegan vanilla bean ice cream 'drowned' in espresso
13



this special vegan menu is crafted using only ingredients derived from plants, and contains no meat, dairy, eggs, or other animal products

