

VEGAN / VEGETARIAN MENU

Vegan friends, some of the items listed here with the vegan icon are NOT vegan without modification. However, we can easily make them vegan while still standing by the quality of the dish. Please be sure to mention to your server that you need the vegan versions of these items!

- ① **ROASTED FALL VEGETABLES** fingerling potato, romanesco, broccoli, radish, baby carrot, burnt pistou, Gruetli cheese • 9
- MUSHROOMS** 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9
- ① **LOCAL BEET SALAD** fennel, shallot, granola, green honey, labneh, cocoa, baby carrot, mustard seed • 11
- ① **TEMPURA BUTTERNUT SALAD** kale, fennel, red onion, cranberry, sesame seed, miso cider vin, herbs • 9
- PIMIENTO CHEESE** Sweetwater Valley cheddar, green tomato jam, crostini • 8
- BRUSSELS SPROUT CHEESE DIP** roasted brussels sprouts, cream cheese, mozzarella, green onion, cream, Niedlov's baguette • 9
- ① **HOUSE CUT FRIES** classic garlic or spicy • 7 truffle parmesan • 9
- CHEESE** Saint André, Fior D'arancia blue, Sequatchie Cove Cumberland, accoutrements • MKT
- COPPINGER GRILLED CHEESE** Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11
- ① **MUSHROOM TACOS** Oaxacan cheese, salsa roja, black beans, pickled onion, beet chip, cilantro • 12
- ① **FALAFEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- ① **FRIED RICE*** sunny egg, mushroom, broccoli, carrot, radish, red onion • 12 add tofu • 15

① = Vegan / Vegan option available

Please inform your server of any food allergies * Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness