

DINNER- 3 Courses for \$30 FIRST COURSE

Salad

A fresh salad made with local veg, house made creamy bacon dressing

Petite Crab Cakes

Two of our scratch made vegan crab cakes served with a bright lemon aioli

Miso Braised Mushrooms

Miso braised mushrooms, house made goat cheese, herbs, crostini

SECOND COURSE

KFC

Kind fried tofu chicken Sammie, Korean BBQ, house made kimchi, carrots, pickles, herbs on brioche

Spring Curry

Spring pea green curry served with tofu, veg, and steamed rice

Tacos

Two Thai peanut tofu tacos with carrot apple slaw, served with a refreshing salad

THIRD COURSE

Cake Slice of the Day

A slice of our fresh cake of the day

Raise a Glass

Popsicle Spritz (Must be 21+ to order)

Please notify staff of any allergies before ordering. Tree-nuts, soy, gluten and other common allergens are present in our kitchen. We do our best to provide an allergy friendly kitchen, but cross-contamination is possible







