

Vegetarian Menu

Nibbles Hummus** Roasted Cherry Tomatoes, Olives Pita Chips or Cucumber Chips**	7.50	Main Vegetable Lesco** Anaheim Peppers, Tomatoes & Onions w/ Egg Dumplings or Skillet Potatoes	
Truffled Deviled Eggs Topped w/ Parmesan Crisps	5.75	Goat Cheese Flatbread AR Shiitake, Portobello, EVOO	13.50
Brussels Sprouts Roasted Garlic Aioli	7.95	Artichoke & Feta Flatbread Roasted Tomatoes, Kalamata Olives, Red Onions, EVOO	13.50
Pommes Frites Garlic Mayo & Spiced Ketchup	6.95	Manchego Flatbread Stewed Tomatoes, Peppers & Onions	12.95
Cheese Spaetzle Carmelized Onions, Egg Dumplings, Béchamel, Edam Cheese	7.95	Veggie Stock Pot** Vegetable Broth, Shiitake Mushrooms Leeks, Baby Carrots, Fennel, Onion, Q	
Petite Cheese Board* Accompanied w/ Crudités	10.95	Savoy Cabbage	uiiiou,
House Made Ricotta Rosemary Sea Salt, EVOO, Baguette	8.95	Vegetable Plate A la (from Sides Menu)	a Carte
Boulevard Ciabattini** Kalamata Olive Spread, Pesto EVOO	2.50	Salads All salads and dressings from regular menu are vegetarian. Please note vegetarian option to avoid cross-contamination.	
Local Mushrooms Shiitake, Portobello, Shallots, Fried Eg Baguette	8.95 gg,	<u>Desserts</u> Mascarpone Stuffed Crepes*	7.75
<u>Sides</u>		Apple Strudel / Crème Anglaise*	7.75
Red Cabbage** Sauerkraut**	3.95 3.95	Cheesecake – Pantry's Desire	7.50
Sautéed Spinach** Iron Skillet Potatoes**	3.50 3.50	Nutella Crème Brûlée*	6.50
Brussels Sprouts**	6.95	Pantry Cookies (dozen)*	2.50
Roasted Tomatoes w/ Spinach** Charred Asparagus** House-Pickled Vegetables**	4.50 5.95 3.50	Chocolate Salami* Layered w/ Ice Cream	6.50
Mashed Potatoes Organic Quinoa**	3.50 2.95	Ice Cream Scoop	2.50

*CONTAINS NUTS