

VEGETARIAN

-Nibbles-

Truffled Deviled Eggs Topped w/ Parmesan Crisps	9.25
Brussels Sprouts Roasted Garlic Aioli	9.25
Pommes Frites Garlic Mayo & Spiced Ketchup	8.50
Cheese Spaetzle Carmelized Onions, Egg Dumplings, Béchamel, Edam Cheese	10.95
Buffalo Cauliflower Spicy Homemade Sauce, Blue Cheese/Thyme Dressing	11.95
Petite Cheese Board* Accompanied w/ Crudités	14.95
House Made Ricotta Rosemary Sea Salt, EVOO, Baguette	11.75
Pantry Mushrooms Shiitake, Portobello, Shallots, Fried Egg, Baguette	11.50

Sides

Red Cabbage**	7.45
Sauerkraut**	7.45
Sautéed Spinach**	5.95
Roasted Cauliflower**	8.95
Iron Skillet Potatoes**	5.95
Brussels Sprouts**	8.95
Roasted Tomatoes w/ Spinach**	5.95
Charred Asparagus**	7.95
House-Pickled Vegetables**	6.45
Organic Quinoa**	2.95

-Main-

Goat Cheese Flatbread AR Shiitake, Portobello, EVOO	17.50
Roasted Cauliflower & Spinach* Romesco Sauce	18.95
Buffalo Cauliflower Sandwich Tartar, Sauce, Lettuce, Tomato Served with Chips	12.95
Veggie Plate Your choice of up to 4 sides	A la Carte

-Salads-

Most salads and dressings from regular menu are vegetarian. Ask your server for details. Please note vegetarian option to avoid cross-contamination.

-Desserts-

Hazelnut Gelato / Espresso Mascarpone / Pantry Cookies*	9.95
Apple Strudel / Crème Anglaise*	8.95
Cheesecake – Pantry’s Desire	9.95
Nutella Crème Brûlée*	7.50
Pantry Cookies (dozen)*	3.95
Chocolate Salami* Layered w/ Ice Cream	8.75
Ice Cream Scoop	2.90

***CONTAINS NUTS**

****Items are prepared or available as a vegan option.**

(Please specify that you are ordering vegetarian or vegan option of the above dishes.)

Please inform your server of any food allergies you may have.

This establishment applies a 2.5% credit card surcharge never greater than our cost of our cost of acceptance