



LUNCH MENU

SOUPS

- Butternut Squash Soup** (V)* 7
Apple wood smoked butternut squash and coconut
- Tomyum Soup** (V)* 7
Lemongrass and coconut base with tofu mushrooms, broccoli, and carrot
- Soup of the Day** 7

SALADS

- Mango Avocado Salad** (V)* 8
Mango, avocado, and mixed green salad with spicy Caribbean lime dressing
- Thai Salad** (V)* 8
Fresh cabbage, carrots, tomatoes, mints, pomelo, and crushed peanuts with Thai lime dressing

APPETIZERS

- Palm-Sugar Caramelized Tofu** (V) 10
Roasted cauliflowers, pistachio cream sauce
- Edamame Dumplings** (V) 8
Served with creamy sunchoke puree
- Pan Seared Raviolis** (V) 9
Cashew nut cream, truffle oil, roasted cauliflower, and pepper topped with almond slice
- Spring Roll** (V) 6
Vegetables and veggie ham wrapped in crispy rice paper served with sweet and sour sauce
- Shu Mai** (V) 7
Soy protein, soybeans and vegetables
- Peking Seitan** (V) 9
Roasted seitan, cucumber, and cilantro
- Asian Summer Rolls** (V)* 7
Lettuce, tofu, carrots, and cucumbers wrapped in rice paper served with basil-sesame sauce
- Indonesian Rolls** (V) 8
Carrots, seitan, mushrooms, and celery wrapped in crispy rice paper served with basil-avocado sauce
- Bean Curd Skin Rolls** (V)* 8
Wrapped with mushrooms, taro, bamboo shoot carrot
- Spicy Dumpling** (V) 7
In spicy chili sauce, filled with mushroom, cilantro, and soy protein with Bok Choy

SIDES

- Roasted Brussels sprouts** (V)* 6
- Roasted Cauliflower** (V)* 6, **Miso Braised kale** (V) 5

(V) = Vegan

* Can be made gluten-free

18% Gratuity for parties of 6 or more

Sandwiches

- Smoked Portobello Sandwich** (V) 8
Roasted pepper and spicy veganise
- Vietnamese Hoagie** (V) 8
Marinated tofu, grounded seitan, chili veganise, carrots, cucumber, and cilantro
- Buffalo Seitan** (V) 8
Yards beer battered buffalo seitan and mixed green
- Mi Lah Cheesesteak** (V) 8
Seitan, cheese, mushrooms, onions, and peppers
- BBQ Seitan Hoagie** (V) 8
BBQ seitan, grounded seitan, veganise, carrots, cucumber, and cilantro

ENTREES

- Massaman Curry** (Vegan Option)* 11
Coconut and peanut curry sauce with soy protein, carrots, onions, and potatoes
- Indonesian Lunch** (V) 12
Seitan-potatoes patty with Palm sugar caramelized tofu, and fries chili
- African Peanut Stew** (V)* 12
Peanuts, chickpeas, sweet potatoes, and carrots in tomato curry sauce with roasted pumpkin
- Vietnamese Phở** (V)* 10
Rice noodle with veggie ham, tofu, and onion served with side of bean sprouts and fresh basil
- Baked Phyllo** (V)* 14
Mushrooms and vegetables, over cashew nut-cream sauce, kale complement and mashed potato
- Pad Ki Mao** (Vegan Optional) 12
Stir-fried broad rice noodle with egg, onions, bell peppers, soy protein and fofu in Thai basil chili paste
- Pad See-Ew** (Vegan Optional) 12
Stir fired broad rice noodle with tofu, egg, soy protein, broccoli and carrots
- Dan Dan Noodles** (V) 12
Shanghai noodles in spicy sesame-peanut sauce with seitan and steamed vegetables
- Cambodian Amok** (V) 13
Spinach, eggplant, tofu in coconut, lemongrass, and dried chili sauce
- Curry Laksa** (Vegan Optional)* 12
Malaysian traditional curry noodle with mushrooms, veggie ham, boiled egg, and tofu
- Pad Thai** (Vegan Optional) 11
Stir-fried rice noodles, egg, tofu, soy protein, chive, and bean sprouts with tamarind sauce
- Thai Yellow Curry** (V)* 12
Seitan, pineapple, fingerling potato, tomatoes, and green beans served with Indian roti
- Brazilian Seitan Feijoada** (V) 13
With pan seared red curry polenta cake and braised kale
- Cantonese Rice** (V) 12
Black Mushrooms, ginger, tofu, BBQ seitan, ground seitan, and steamed Bok Choy