

Vegetarian Main Courses

Thai Green Curry

A seasonal blend of fresh vegetables are wok roasted and cooked down with crispy tofu in an aromatic and flavorful coconut green curry sauce made with lemongrass, kefir lime, and curry paste. Served with Jasmine rice, and available spicy or mild

Mac and Cheese

A classic macaroni and cheese taken to the edge with a luxurious cheese sauce of sharp cheddar, fontina and goat cheeses coats each noodle, and is topped with a fire-roasted tomato and parmesan crumbs. So much better than that stuff from the box!

Four Cheese Pizza

This delicious pizza is topped with a homemade basil pesto sauce, a blend of mozzarella, asiago, ricotta and gruyere cheeses, caramelized onions as well as roasted red peppers

Roasted Eggplant and Chickpea Stew

Harissa, a spicy North African chili paste, infuses this tomato-based stew of eggplant, carrots and chickpeas with a deep, rich flavor. Served with roasted cauliflower and potatoes, and warm bread for dipping

Roasted Vegetable Lasagna

Sheets of thin, wide lasagna noodles are layered with homemade marinara sauce with mushrooms, caramelized onions, roasted squash and zucchini, fresh mozzarella and a spinach ricotta blend. This vegetarian dish will satisfy even your inner carnivore! Vegetarian Chili and Cornbread

Butternut Squash Risotto

A traditional risotto flavored with sweet and savory roasted butternut squash, and served with or without parmesan. We use homemade vegetable stock to make our risotto that's creamy and full of unctuousness!

Portobello Mushroom Burger

A balsamic marinated portobello mushroom cap, grilled and topped with sweet muenster cheese, caramelized onions and barbecue sauce. Served with your choice of twice-cooked french fries or zesty kale chips

Three Bean Chili and Cornbread

Homestyle chili made with kidney, garbanzo and black beans. This stick to your ribs chili comes with all the fixings: shredded cheese, sour cream, green onion, and a big piece of jalapeño-cheddar cornbread