

## Starters

|  |            |  |            |
|--|------------|--|------------|
| <b>Potstickers</b>   | <b>7.5</b> | <b>Kamoosh</b>   | <b>9.5</b> |
| Steamed or pan fried, served with orange-shoyu dipping sauce |            | Crisp tortilla chips covered with black beans, melted cheese, sour cream and guacamole. Served with salsa roja |            |
| <b>Sunomono Salad</b>  | <b>5.5</b> | <b>Sweet Potato Fries</b>  | <b>6.5</b> |
| Sweet and sour Japanese cucumber salad                       |            | Served with chipotle ketchup   |            |
| <b>Grilled Poblano Quesadillas</b>                           | <b>7.5</b> | <b>Risotto Cakes</b>   | <b>7.5</b> |
| Oaxaca cheese, sour cream, salsa verde                       |            | On a winter vegetable ragout   |            |
| <b>Roasted Vegetable Hummus</b>                              | <b>5.5</b> |  |            |
| Served with toasted focaccia                                 |            |  |            |

## Salads

|  |          |  |          |
|--|----------|--|----------|
| <b>Tossed Green Salad</b>  | <b>6</b> | <b>Pear and Goat Cheese Salad</b>  | <b>9</b> |
| Mixed greens, tomato and cucumber tossed with red wine vinaigrette                       |          | Mixed greens, grilled red onion, caramelized pears, goat cheese fondue, raspberry vinaigrette                            |          |
| <b>Santa Fe Salad</b>  | <b>9</b> | <b>Caesar Salad</b>  | <b>8</b> |
| Mixed greens, jack cheese, barbeque seitan, corn, peas, onion, tomato, house vinaigrette |          | Crisp romaine lettuce, parmesan and homemade croutons tossed with vegan Caesar dressing<br><i>Add sautéed seitan 3.5</i> |          |
| <b>Blind Faith Salad</b>   | <b>8</b> | <b>Roasted Beet Salad</b>  | <b>8</b> |
| Mixed greens, jack cheese, raisins, cashews, onion, avocado, white miso dressing         |          | Warm beets, caramelized pear, frisee, red wine herb vinaigrette  |          |

## Sandwiches

|  |           |   |           |
|--|-----------|---|-----------|
| <b>Blind Faith Burger</b>  | <b>11</b> | <b>Black Bean Tostadas</b>  | <b>13</b> |
| Served on a toasted bun with lettuce, tomato, pickle, and choice of salad or sweet potato fries<br><i>add cheese .95</i> |           | Topped with melted cheese, lettuce, tomato, guacamole, and sour cream                           |           |
| <b>Barbeque Seitan Sandwich</b>  | <b>13</b> | <b>Sicilian Pizza</b>   | <b>11</b> |
| Served on a toasted bun with Carolina slaw and your choice of salad or sweet potato fries                                |           | Roasted tomato sauce, fresh basil, and mozzarella on focaccia bread. Served with dressed greens |           |

## Soups

|                                      |            |   |             |
|--------------------------------------|------------|---|-------------|
| <b>Soup of the Day</b>               | <b>4.5</b> | <b>Miso Soup</b>                          | <b>3.75</b> |
|                                      |            | Garnished with scallions, tofu and wakame |             |
| <b>Bowl of Chili</b>                 | <b>4.5</b> |   |             |
| Garnished with sour cream & cilantro |            |   |             |



## Entrees

|   |           |
|---|-----------|
| <b>Spinach Lasagna</b>  | <b>15</b> |
| Layers of ricotta cheese, fresh spinach and béchamel cream topped with roasted tomato sauce   |           |
| <b>Black Bean Ginger Tofu</b>   | <b>14</b> |
| Organic tofu and julienned vegetables in a cilantro, lime-coconut sauce with black beans, fresh ginger and garlic. Served with jasmine rice                   |           |
| <b>Shiitake Walnut Loaf</b>   | <b>15</b> |
| Served on vegetable gravy with a savory mash of roasted sweet potatoes and root vegetables. Topped with cranberry chutney                                     |           |
| <b>Udon Noodle Bowl</b>   | <b>14</b> |
| Udon noodles, marinated mushroom, tofu and vegetables in a steaming bowl of Japanese ginger shiitake broth  |           |
| <b>Seitan Marsala</b>   | <b>15</b> |
| Medallions of homemade seitan sautéed with button mushrooms in sweet Marsala wine, served with roasted squash and sweet potato, green beans, and jasmine rice |           |
| <b>Pasta Pesto</b>  | <b>15</b> |
| Fresh cashew-basil pesto, sundried tomato, grilled vegetables and aged parmesan tossed with Fussili pasta   |           |
| <b>Kung Pao</b>   | <b>14</b> |
| Velveting gardein and shiitake mushrooms sautéed in spicy kung pao sauce. Garnished with peanuts, served with sunomono cucumber salad and jasmine rice        |           |
| <b>Thai Peanut Noodles</b>  | <b>14</b> |
| Rice noodles and garden vegetables sautéed in spicy Thai peanut sauce. Topped with bean sprouts, crispy tofu, cilantro and peanuts                            |           |
| <b>Bibim Bop Rice Bowl</b>  | <b>14</b> |
| Spicy grilled seitan and marinated vegetables on a bowl of brown and jasmine rice topped with an over-easy egg  |           |
| <b>Mongolian Stir-Fry</b>   | <b>15</b> |
| Seitan, broccoli, scallions, red and green peppers in a spicy Mongolian sauce served with brown rice  |           |
| <b>Macrobiotic Plate</b>  | <b>15</b> |
| Brown rice with shiitake gravy, roasted squash and sweet potatoes, black beans, steamed kale, sea vegetable, sunomono salad and miso soup                     |           |
| <b>Enchiladas Verdes</b>  | <b>14</b> |
| Corn, potato, and sour cream enchiladas topped with jack cheese, guacamole and salsa verde  |           |
| <b>Fajita Platter</b>   | <b>15</b> |
| Grilled barbecue seitan, sautéed onions, mushrooms and poblano peppers served on a sizzling platter with guacamole, sour cream, salsa and tortillas           |           |

*Ask your server about Gluten-Free and Vegan options*