

STARTERS

Pan Fried Potstickers 🍲

Orange-shoyu dipping sauce 10

Warm Onion Gruyere Tart

Crisp apple, dressed greens 11

Hand Cut French Fries 🍷

House barbeque sauce 9

Guacamole 🍷

Chips and crudités 12

Sweet Potato Fries 🍷

Served with chipotle ketchup 9

Flautas *

Corn tortillas rolled with a blend of roasted potato, caramelized onion, feta and spices, fried crisp, drizzled with sour cream, served with morita pepper cream 10

Kamoosh *

Crisp tortilla chips covered with black beans, melted cheese, sour cream and guacamole. Served with salsa roja 14

Dolmas 🍷

Tender grape leaves stuffed with rice and fresh herbs, served with cucumber yogurt sauce
🍷 *Vegan: without yogurt sauce* 9

BREAKFAST

Served until 3:00 p.m.

Breakfast Burrito

Scrambled eggs, seitan chorizo sausage, avocado, fresh cilantro and jack cheese. Served with dressed greens and salsa roja 17

Tofu Scrambled Eggs *

Organic tofu, scrambled with free-range eggs, broccoli, mushrooms and onion, served over brown rice with sliced tomato and avocado 18

Vegan Mexican Breakfast 🍷

Tofu sautéed with tomatoes, peppers and onions, served with brown rice, black beans, tortillas and salsa
Add vegan cheese—2 17

Huevos a la Mexicana *

Scrambled eggs, tomatoes, green onion, jalapeño pepper, cilantro and avocado. Served with black beans, corn tortillas and feta cheese 16

Chilaquiles *

Eggs or tofu with crisp tortilla chips in a tomatillo salsa verde or tomato ranchero salsa. Served with black beans and sour cream 17

Huevos Rancheros *

Two eggs on soft tortillas covered in chipotle sauce and melted cheese. Served with refried rice and beans, and sliced avocado 18

OMELETTES

*Served with dressed greens and corn bread
Served until 3:00 p.m.*

Mediterranean Omelette *

kalamata olives, roasted red tomato, fresh basil and feta cheese, on farm fresh eggs 16

Spinach Feta Omelette * 16

Eastern Omelette *

Mushrooms, onions, peppers, and cheese 16

Pesto Goat Cheese Omelette *

17



ENTREES

Vegetable Gardein Pot Pie

Carrots, potatoes and peas, corn, cauliflower, mushroom, onions, roasted gardein and cream topped with homemade pastry, baked golden brown, served with dressed greens 18

Deep Dish Quiche

Free-range eggs, broccoli and cheddar cheese baked into rich deep-dish quiche, served with dressed greens 18

Bibim Bop Rice Bowl

Spicy grilled seitan and marinated chilled vegetables on a bowl of brown and jasmine rice topped with an over-easy egg 19

Burrito Ranchero

Refried rice and beans, chipotle sauce, melted cheese, avocado and sour cream. Served with chips and salsa 17

Mongolian Stir-Fry 🍌

Seitan, broccoli, scallions, red and green peppers in spicy Mongolian sauce served over crispy noodles with brown rice 19

Enchiladas Verdes 🌿

Corn, potato, onion, sour cream enchiladas topped with melted cheese, guacamole and salsa verde, served with brown rice 18

Thai Peanut Noodles 🍌 🌿

Rice noodles, broccoli, carrot and scallion sautéed in spicy Thai peanut sauce. Topped with crispy tofu, jalapenos and pickled ginger 19

Soft Shell Tacos

Three soft corn tortillas filled with spicy gardein, lettuce, cilantro, onion and cheese. Served with salsa verde and black bean-corn salad 18

Cantonese Rice Bowl 🍌 🌿

Shiitake mushroom, snow peas, celery, slivered onion and brown rice stir-fried to perfection in toasted sesame sauce
Topped with fried or scrambled egg—2
Add Tofu or Seitan—4.5 17

Pesto Pasta Primavera

Cashew-basil pesto, sweet red peppers, pea pods, julienned carrot and aged parmesan tossed with rotini pasta
🍌 Vegan: without parmesan
🌿 Gluten-Free Option—1 18

Café Gyros

Spicy gardein, cucumber, tomato and onion served open face on warm pita, finished with feta and tzatziki sauce and your choice of dressed greens or sweet potato fries 18

Kung Pao 🍌

Gardein, shiitake mushroom and red chili peppers sautéed in spicy kung pao sauce. Garnished with peanuts, served with cucumber salad and jasmine rice 19

Black Bean Tostadas 🌿

Two crisp corn tortillas topped with black beans, melted cheese, lettuce, tomato, guacamole and sour cream, served with brown rice 18

Barbeque Seitan Sandwich 🍌

Served open face on a toasted bun with Carolina slaw and your choice of dressed greens or sweet potato fries 17

Macrobiotic Plate 🍌 🌿

Brown rice with shiitake gravy, roasted squash and sweet potato purée, black beans, steamed kale, sea vegetable, sunomono salad and miso soup 19

SANDWICHES

*Served with your choice of dressed greens,
french fries or sweet potato fries*

Grilled Brie & Apple Sandwich

Prepared on honey wheat bread with
fresh cranberry chutney 16

Hot Oven Grinder

Smoked gouda, mustard, mayo, mushrooms,
onion, tomato and avocado served hot on our
grinder roll 17

Barbeque Hoagie

Bell peppers, onion and homemade vegan
chorizo sautéed in our barbecue sauce,
finished with melted cheese, served on
a fresh grinder roll 16

Blind Faith Burger 🍷

Our homemade veggie burger served on a
toasted bun with lettuce, tomato, and pickle
Add cheese—1 17

The Dempster Street

Grilled gruyère cheese and fried egg sandwich
filled with crisp cucumber, sweet red peppers
and spicy mayo 16

Gardein Chick'n Sandwich

Breaded gardein filet on a toasted bun topped
with lettuce, tomato, lime-pickled onion, and
chipotle mayo 18

SOUPS

Miso Soup 🍷 ✨

Scallion, tofu and wakame 6

Soup-of-the-Day

Add a bowl to any sandwich 3

SALADS

Cobb Salad 🍷

Refreshing mix of chopped avocado, tomato,
cucumber, corn, brussels sprout, red onion and
gardein on mesclun greens dressed with
roasted tomato vinaigrette 17

Jerusalem Lentil Salad 🍷 ✨

Organic lentils, jicama, seedless cucumber,
tomato, red onion and cilantro tossed with
field greens, dressed with lemon, olive oil,
salt and pepper 16

Quinoa Salad Bowl 🍷 ✨

Spinach, red quinoa, black beans, roasted corn,
roasted peppers, cabbage, carrot, tomatoes,
and jicama, dressed with cilantro-lime vinaigrette,
served with salsa rojas *(no substitutions)* 17

Thai Noodle Salad 🍷 ✨

Crisp vegetables and thin rice noodles tossed in
spicy Thai peanut sauce on mixed greens 17

Blind Faith Salad ✨

Mixed greens, jack cheese, raisins, cashews,
onion, avocado, white miso dressing 16

Santa Fe Salad

Romaine, jack cheese, barbeque seitan, corn,
peas, onion, tomato, house vinaigrette 17

Mediterranean Rice Salad ✨

Romaine, seedless cucumber, carrot,
kalamata olives and feta cheese tossed with
brown rice in our house vinaigrette, topped
with sundried tomatoes and pepperoncini
Add sliced avocado—4 17

Add a bowl of soup-of-the-day
to any salad 3

Substitute vegan cheese on any salad 2

