

D I N N E R

SALADS AND STARTERS

Soup of the Day 7.95

Vietnamese Spring Rolls spicy shrimp, papaya and minted organic greens in a rice flour wrap with a piquant dipping sauce. 13.95

Arancini Pomodoro toasted pine nut risotto croquettes filled with fresh basil and warm melted mozzarella in a chunky tomato sauce. 12.95

Mushroom Almond Pate (meat and dairy free) avocado half stuffed with truffled pate. Served on a bed of lemon dressed arugula and accompanied by crisp flatbread. 12.95

Watermelon and Feta Salad with upland cress, arugula, sweet red onion and citrus vinaigrette. 12.95

Salad of Crisp Goat Cheese Dumplings roasted beets, haricot vert, baby arugula and almonds with preserved lemon vinaigrette. 13.95

Organic Field Greens with choice of dressing: Raspberry Vinaigrette, Garlic Sesame, Tofu Ranch or Lemon Vinaigrette. 7.95 Additional dressings. 1.25 each

ENTRÉE SALADS

***Upper Crusted Salmon Salad (organic)** pan seared filet over lightly dressed organic field greens. 20.95

Salad of Pears and Walnuts with Gorgonzola organic mesclun and fennel raisin croutons with pear basil vinaigrette. 15.95

Babette's Salad organic mesclun topped with pan crisped tofu, roasted Yukon Golds, shiitake mushrooms, cherry tomatoes, olives, golden beets, asparagus and shaved asiago cheese. Served with garlic sesame dressing. 18.95

Vagabon Salad grilled chicken breast (free-range) with blood orange and balsamic glaze over herb dressed penne and greens. Topped with Gorgonzola and candied pecans. 18.95

***Grilled Shrimp and Avocado Salad** with jicama, carrot, apple, tomato, organic mesclun and gingered carrot dressing. 19.95

Commeal Crusted Chicken Salad (free-range) with organic field greens and romaine with beets, roasted peppers, goat cheese, toasted pumpkin seeds and horseradish-buttermilk dressing. 18.95

Chipotle Caesar Salad with your choice of:

Grilled Shrimp 19.95 **Grilled Chicken** 17.95 **Herb Crusted Tofu** 15.95

BURGERS

***Turkey Burger** (free-range) or **Lentil Vegetable Walnut Burger** (meat and dairy-free) served on a multi-grain bun with tomato, greens, pickle, onion and choice of sweet potato fries or steamed vegetables and rice 16.95

Extras: Turkey Bacon, Vegetarian Bacon, Avocado, Mushrooms, or Cheese. 3.00 each (Cabot's cheddar, soy cheese, Swiss, smoked mozzarella, fresh mozzarella, Gorgonzola, or Montrachet.)

*Consuming raw or under cooked meats, fish, or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

PASTA

***Pad Thai** spicy rice noodles, sweet bell peppers, mung bean sprouts, green onion and peanuts with your choice of style:

Classic with chicken and shrimp. 24.00 **Buddha** with tofu, tempeh and yuba. 19.95

*CHICKEN AND POULTRY

Oven Roasted Breast of Chicken (free-range) with mashed sweet potatoes, Swiss chard and truffled chicken jus. Mushroom and leek stuffed thigh. 24

Chicken Mole Enchilada free-range chicken with tomatoes, red onion, smoked jalapenos and cheddar cheese, wrapped in a flour tortilla and baked with mole negra. Served with black beans, rice, salsa, avocado and sour cream. 24

Savory Chicken Pot Pie free-range chicken with carrots, potatoes and English peas. Topped with light puff pastry. Served with salad garni. 23

*SEAFOOD

Pan Seared Local Fluke with potato basil gnocchi and seasonal vegetables set in a lightly spiced tomato broth and topped with black olive butter. 25

Pan Seared Black Pearl Salmon over succotash of sweet corn, haricot vert, tomatoes, avocado and savory, dressed with red wine vinaigrette. 25

Pan Seared Sea Scallops and Shrimp in a golden vegetable consommé with spring peas, carrots, shiitake mushrooms, and lentil agnolotti. 25

VEGETARIAN

Creole Casbah garlic mashed potatoes with layers of sassy bayou style kale, succotash, roasted garlic pecans, BBQ tofu, sour cream and baked on Cabot's cheddar or soy cheddar. Served regular or vegan. 19.95

Pecan Crusted Tofu over succotash of sweet corn, haricot vert, tomatoes, avocado and savory, dressed with red wine vinaigrette. 19.95

PROUD DRAGON BOWLS

Steamed seasonal vegetables simmered in Thai peanut sauce served over organic greens and your choice of brown rice or udon noodles. 17.95

Topped With Your Choice Of:

***Grilled Shrimp** 6.95 ***Grilled Chicken (free-range)** 5.95

Grilled Marinated Tofu or Grilled Smoked Tempeh 4.95

SIDES 7.95

BBQ Tofu **Steamed Seasonal Vegetables** **Sweet Potato Fries**
Grilled Asparagus **Sautéed Chard or Kale** **Corn Succotash**