



STARTERS

Scallion Pancakes // Crispy Asian flat bread filled with scallions, black sesame seeds, carrots & lettuce, served with a spicy chili aioli **V 11**

Brussels Sprouts // Pan Seared in a miso maple sake glaze with black sesame seeds **V GF 11**

Insalate // Field greens with delicata squash, beets, Bayley Hazen Blue and toasted cashews with a sesame balsamic dressing **GF 12**

Seitan Satay // Grilled seitan in a tamari ginger marinade with scallions and cilantro **V 11**

Nachos // Guacamole-filled wontons, Cuban black beans, cashew queso and salsa fresca **V 9**

Caesar // Romaine hearts, kale, shiitake croutons with nori in a miso Caesar dressing **V GF 10**

Goat Cheese & Fig Wontons // Vermont Creamery chèvre and fig wontons served on baby arugala with Satsuma Oranges, pistachios and maple citrus vinaigrette **13**

MEALS

Revolution Tacos // grilled sweet potato and oyster mushrooms, with a maple chipotle slaw, guacamole and salsa fresco. Served with cuban black beans and rice **V GF 18**

Prik King Stirfry // Seasonal farm vegetables and tofu stir fried in a Thai curry coconut sauce served with jasmine brown rice **V GF 17**

Ravioli // Ask for our nightly special **18**

Laksa Noodle Pot // Broccoli, Bok Choy, Carrots and tofu in a spicy flavorful Malaysian coconut broth with wide rice noodles. Garnished with basil, bean sprouts and lime **V GF 18**

Diablo Tacos // Tempeh smothered in BBQ sauce with peppers, kale, guacamole and salsa fresco. Served with cuban black beans and rice **V GF 18**

Seitan Picatta // Crispy seitan cutlets sauteed spinach and garlic mashed potatoes in a lemon white wine caper sauce **V 18**

Pad Thai // Broccoli, cabbage, and tofu stirfried with rice noodles in a Thai sweet and sour sauce. Garnished with peanuts and cilantro **V GF 17**

THE Burger // Hemp-fed, Hungry Planet burger with tomato, lettuce, avocado and caramelized onions served with sweet potato fries **V 14**



BEER

ON TAP // Please ask your server for our daily draft selection.

CANS // HeadyTopper & Focal Banger 7

WINE

Please ask your server for our daily selections by the glass.

BUBBLES

Naveran Brut Vintage Cava: Spain 32

Vallformosa Cava: Spain 34

Hillinger Secco Rosé: Austria 49

WHITE

Kvinters Kung Fu Girl Riesling: Washington 30

The Ned Sauvignon Blanc: New Zealand 31

Pizzolato Pinot Grigio: Italy 31

Anton Bauer Gruner Veltliner: Austria 31

Stillman Street Chardonnay: California 34

Constant Dream Sauvignon Blanc: NZ 34

Eric Chevelier Chardonnay: France 34

RED

La Fortuna Pinot Noir: Chile 29

La Fortuna Malbec: Argentina 30

Paul Autard Côtes du Rhone: France 31

Montepulciano d'Abruzzo: Italy 31

Rimbert Cousin Oscar: France 32

Fuso Barbera: Italy 32

Wagram/Österreich Zweigelt: Austria 34

Ontanon Rioja: Spain 34

Semaphore 7: Portugal 36

Jalits Blaufränkisch: Austria 38

Grapesmith Cabernet Sauvignon: WA 38

Anton Bauer Pinot Noir: Austria 40

BEVERAGES

Mellifluous Juice Mixtures 5

Maine Root Soda: Ginger Brew, Root Beer, Mexicane Cola 3.5

Saratoga Sparkling Spring Water 3.5 Small 5 Large

Coffee 3 | Tea 3.5

Cold + Hot Vermont Apple Cider 4