

FRONT STREET CAFÉ

DINNER

SHAREABLES

GF BUFFALO CAULIFLOWER ... 15

buffalo sauce, cucumber-dill aioli * additional sauces available:
garlic-sriracha aioli / general tso / tangy whiskey bbq

GF BRUSSELS SPROUTS ... 14

red onions, cumin salt, dried cranberries, "bacon" bits, garlic
sriracha sauce

GF TUSCAN WHITE BEAN DIP ... 14

cucumbers & cherry tomatoes, corn tortilla chips, olive oil, pickled
vegetables, plant-based parmesan

GF FRIED MOZZARELLA ... 13

house-made cashew mozzarella, sunflower seed parmesan crust,
pomodoro

GF SPINACH & ARTICHOKE DIP ... 14

plant-based cream and parmesan, fried corn tortillas

GF CHICKEN TENDERS ... 14

potato crusted tenderloins, maple-mustard aioli, whiskey bbq,
buffalo sauce

SOUPS & SALADS

add grilled tofu or chicken 5 * grilled shrimp 8 * salmon fillet 13

FRENCH ONION SOUP ... 7

toasted brioche, vegan cheese or gruyere cheese

GF HARVEST SALAD ... 14

maple roasted butternut squash, arugula, frisee, dried
cranberries, pepitas, quinoa, vegan feta, champagne vinaigrette

GF GRAIN BOWL SALAD ... 16

tri-color quinoa & wild rice tabouli, cherry tomatoes, avocado,
cucumber, pickled red onions, baby kale, tortilla chips,
lemon-za'atar vinaigrette

GF SOUP DU JOUR ... 6 / 10

ask your server for the daily selection

GF KALE CAESAR SALAD ... 13

roasted tomatoes, pickled red onions, polenta croutons
* add feta or vegan feta 2.50 *

GF 'BUCHA BEET SALAD ... 14

marinated roasted beets, taleggio cheese, frisee, arugula, Baba's
raspberry-lime kombucha vinaigrette, pistachios, maple roasted
baby carrots

ENTRÉES

GF "PARMESAN" CRUSTED EGGPLANT ... 19

sunflower seed ricotta, pomodoro, broccolini, aged balsamic

GF WILD MUSHROOM RISOTTO ... 21

wild mushrooms, roasted squash, arborio rice, plant-based cream
and parmesan, truffle oil, micro greens

PESTO CALABRESI FUSILLI PASTA ... 22

cherry tomatoes, mushrooms, spinach, sunflower pesto, plant
butter and parmesan

GF BRAISED DUCK BOLOGNESE ... 24

pappardelle pasta, braised duck meat, carrots, onions, celery,
basil, tomatoes, white wine, butter, parmesan cheese

GF SEARED SALMON ... 26

cauliflower-potato puree, wilted greens, dijon cream sauce,
pickled mustard

GF ROASTED 1/2 CHICKEN ... 25

bbq spice, cheddar mashed potatoes, brussels sprouts, chicken jus

A LA CARTE SIDES

GF HOUSE DRESSED GREENS SALAD ... 6

GF SMALL KALE CAESAR SALAD ... 7

GF CHEDDAR MASHED POTATOES ... 6

GF BATTERED FRIES ... 6

ROSEMARY FOCACCIA ... 5

GF WILTED GARLIC GREENS ... 5

SANDWICHES

choice of house salad, fries or soup du jour

* add applewood bacon / turkey bacon / avocado 2.50 ** gluten free bread available additional 2

GF BRISKET BLEND BURGER ... 18

taleggio cheese, garlic-thyme aioli, bibb
lettuce, pickles, brioche

"PORK BELLY" TOFU BANH MI ... 16

cured tofu, house-made kimchi slaw,
carrot, bell pepper, jalapeno, cilantro,
bang bang sauce, sesame seed roll

GF SPICY FRIED CHICKEN ... 16

buttermilk, mustard-maple aioli,
pickles, bibb lettuce, brioche

A 20% Service Fee will be added to all In-House Dining Checks, 2% of which goes to our hardworking kitchen staff.

Our staff thanks you greatly for your continued support!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.