

FRONT STREET CAFE
VEGAN RESTAURANT WEEK

\$35 per person

FIRST COURSE

Choice of

FRENCH ONION SOUP
toasted brioche, vegan provolone

PEA HUMMUS
mint oil, paprika rubbed pita, veggies

MAC 'N' CHEESE
gluten-free pasta, truffle cheese sauce, vegan provolone, sunflower parm

ARTISAN SALAD
artisan greens, pickled onions, carrot-ginger dressing

SECOND COURSE

Choice of

KALE CAESAR
roasted tomatoes, pickled onions, walnut picada, Caesar dressing,
grilled tofu

SPAGHETTI AND MEATBALLS
spaghetti squash, black bean meatballs, romesco sauce, marcona parm

ENTREE SPECIAL
Ask your server about the chef's special creation

SPRING VEGETABLE ALFREDO
potato gnocchi, creamy alfredo sauce, peas, asparagus, wild mushrooms,
baby carrots, spring onions, garlic, sunflower parmesan

VEGAN CHEESE STEAK
shaved tofu, Ancho-Porcini Marinade, herbed onions,
vegan whiz, hoagie roll

VEGAN REUBEN
cured portabello pastrami, Russian dressing, red cabbage kraut,
malty grain bread, coconut cheese, caraway

THIRD COURSE

Choice of

A choice of an assortment of daily desserts