indian spiced fried potato + cauliflower $9
american masala aloo gobi spice + cilantro yogurt

mediterranean hummus + crudité $15
traditional chickpea and olive oil + beet hummus and pumpkin seed crunch + vegetable crudité + GF cracker

vegan cucina italian chopped salad $13
escarole + radicchio + green bean + cherry tomato + cucumber+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette

green papaya noodle salad $9
rice noodle + green papaya + citrus + tamari garlic + chili + herb + toasted peanut

side scottish salmon $11
garlic + oregano

side roasted chicken $9
lemon herb gremolata

soft serve vanilla $9
with crushed chocolate toffee

soft serve vanilla $9
with olive oil + sea salt

*modifications and substitutions politely declined*

coconut chicken curry soup $6
*without vegan corn muffin

freshly popped buttered popcorn $7

homemade kettle corn $8
**VEGETARIAN**

*modifications and substitutions politely declined*

indian spiced fried potato + cauliflower $9  
american masala aloo gobi spice + cilantro yogurt

**Mediterranean hummus + crudité $15**  
traditional chickpea and olive oil + beet hummus and pumpkin seed crunch + vegetable crudité + GF cracker

**CUCINA ITALIAN CHOPPED SALAD $13**  
escarole + radicchio + green bean + cherry tomato  
+ cucumber + pepperoncini + ceci bean  
+ almond + dill + oregano vinaigrette

**Green papaya noodle salad $9**  
rice noodle + green papaya + citrus + tamari  
garlic + chili + herb + toasted peanut

**Vegan wrap $11**  
escarole + cauliflower tabbouli + hummus  
cucumber pickle + rose harissa aioli

**Soft serve vanilla $9**  
with crushed chocolate toffee

**Soft serve vanilla $9**  
with olive oil + sea salt

**Margherita pizza $18**  
san marzano tomatoes + mozzarella + basil + extra virgin olive oil + parmesan

**Vegan rainbow cauliflower taco plate $17**  
comes with vegan beans and rice  
two charred cauliflower + eggplant bacon + avocado mousse + almonds + golden raisins + morita dulce salsa

**Vegan Chili $7**  
with vegan corn muffin

**Freshly popped buttered popcorn $7**  
with olive oil + sea salt

**Homemade kettle corn $8**

*modifications and substitutions politely declined*
**VEGAN**

**mediterranean hummus + crudité $15**
traditional chickpea and olive oil + beet hummus and pumpkin seed crunch+ vegetable crudité + GF cracker

**cucina italian chopped salad $13**
escarole + radicchio + green bean + cherry tomato + cucumber+ pepperoncini + ceci bean + almond + dill + oregano vinaigrette

**green papaya noodle salad $9**
rice noodle + green papaya + citrus + tamari garlic + chili + herb + toasted peanut

**vegan wrap $11**
escarole + cauliflower tabbouli + hummus cucumber pickle + rose harissa aioli

**vegan rainbow cauliflower taco plate $17**
comes with vegan beans and rice two charred cauliflower + eggplant bacon + avocado mousse + almonds + golden raisins + morita dulce salsa

**vegan chili $7**
with vegan corn muffin

*modifications and substitutions politely declined*
GLUTEN FRIENDLY & VEGAN

**Mediterranean Hummus + Crudité $15**
- Traditional chickpea and olive oil
- Beet hummus and pumpkin seed crunch
- Vegetable crudité + GF cracker

**Cucina Italian Chopped Salad $12**
- Escarole + radicchio + green bean + cherry tomato
- Cucumber + pepperoncini + ceci bean
- Almond + dill + oregano vinaigrette

**Green Papaya Noodle Salad $9**
- Rice noodle + green papaya + citrus + tamari
- Garlic + chili + herb + toasted peanut

**Kitchen’s for Good’s Vegan Chili $7**
*without vegan corn muffin*

*Modifications and substitutions politely declined*