

LUNCH

CHIC WINTER SANGRIA rosé, grapefruit, agave, basil +\$7

RADIANT CRANBERRY MOCKTAIL winter spices, rosemary +\$5

STARTER CHOOSE ONE

DELECTABLE DELICATA SQUASH *DineLA Exclusive

coconut labne, cilantro zhoug, sriracha, maple toasted seeds

THANKFUL GREEN ROMANESCO

tahini, kalamata olives, tomato confit, arugula, pickled golden raisins, lemon

ENCHANTING WARM BROCCOLINI & EDAMAME

mustard marinated kale, tarragon, dill, avocado cream, maple toasted seeds

KARMIC CHICKPEA HUMMUS PLATE additional \$3

muhammara, cilantro zhoug, dukkah, olives, with crudités or focaccia

ENTRÉE CHOOSE ONE

AWESOME EGGPLANT PARMESAN FOCACCIA

flash-fried eggplant, basil hempseed pesto, coconut burrata, marinara, arugula, side salad

EXPANSIVE FARMER'S MARKET SALAD

butter lettuce, mixed radishes, avocado, cherry tomatoes, persian cucumber, cashew mozzarella, maple-toasted seeds, shallot herb vinaigrette

DEDICATED KETOGENIC BOWL

oyster mushroom asado, baby bok choy, broccolini, edamame, hempseed cauliflower rice, avocado, green goddess dressing

VIVACIOUS WARM MISO GINGER KELP NOODLES additional \$3

broccolini, purple kale, adaptogenic mushrooms

● = CONTAINS GLUTEN

PLEASE NOTIFY YOUR SERVER OF ANY FOOD AND/OR NUT ALLERGIES

CAFÉ GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFÉ GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

