








# TALLULAH

## Vegetarian & Vegan Menu



### APPETIZERS

- artisanal cheeses with accoutrement 19
-  charred Brussels sprouts with tahini and chili flakes 11
- crispy kale, chickpeas, smoked potatoes, curried yogurt and tamarind-date puree 12
- house made flat bread with feta cheese, caramelized onions and fresh herbs 8




### SOUP & SALADS

-  tomato gazpacho with lemon oil and fresh herbs 7
-  Freshly Grown Farms mixed lettuces with corn, cucumber, chickpeas, peas and creamy dill dressing 9
-  City Roots cucumbers with citrus vinaigrette and coriander 8
-  cherry tomatoes with sea salt, balsamic vinegar and fresh herbs 9
- spring herb salad with lavender goat cheese, smoked blueberries and toasted almonds 13

### ENTREES

-  patty pan squash, tempura fried okra, cherry tomatoes and green tomato mole 16
- cabbage pancake with with a Benz Haus egg and kimchi 17
-  shishito peppers with smoked fingerling potatoes and banana peppers 15
- Carolina Milling Co yellow grits with City Roots oyster mushrooms and fresh herbs 16

### SIDES

-  SC edamame with sea salt 4
- risotto with English peas and speckled Lima beans 8
-  tempura fried okra with ponzu 6
-  blistered shishito peppers 5

<b>CHEF'S FIVE-COURSE TASTING MENU 65</b>
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 available vegan

