



# TALLULAH


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## VEGETARIAN & VEGAN MENU



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*We source locally for proteins, vegetables and other items.  
A majority of our produce comes from City Roots and Cabin Branch Organic Farm.*

### SOUP & SALADS

- pumpkin soup with curry oil and toasted pumpkin seeds 7
- Freshly Grown Farms lettuce, mustard frills, roasted sunchokes, ricotta, pumpkin seeds and chestnut vinegar 10
-  City Roots kale with tahini dressing, hearts of palm and sunflower seeds 9


### APPETIZERS

-  charred Brussels sprouts with tahini and chili flakes 11
-  crispy kale, chickpeas, potatoes, curried yogurt and tamarind-date puree 10
- fried cipollini onions with charred scallion dip and fresh turmeric 9
- artisanal cheeses with accoutrement 19

### ENTREE 16

*All vegetarian and vegan entrées are garnished with our house-made “togarashi”  
which is a mix of benne seeds, mild chili flakes and fried garlic.  
Like it spicy? Let us know and we can bring the heat!*

#### choose one:

-  risotto
- miso “ramen” with house-made noodles
- cabbage pancake

#### choose up to three:

Brussels sprouts | roasted fingerling potatoes | turnips | baby carrots | oyster mushrooms | shiitake mushrooms  
bok choy | sunchokes | turnip greens | cipollini onions | house-made kimchi | Benz Haus farm egg

 available vegan

