






# TALLULAH

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## VEGETARIAN & VEGAN MENU

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### APPETIZERS

-  chilled asparagus soup with crispy garlic and garlic chives 8
- Freshly Grown Farms lettuces with red onions, pumpkin seeds and sherry vinaigrette 8
- City Roots kale with tahini dressing, hearts of palm and sunflower seeds 9
- charred Brussels sprouts with tahini and chili flakes 11
-  sorghum risotto with black truffle and mushroom broth and Parmigiano Reggiano 9
-  pickled watermelon rind and jalapeño salad with fresh feta and micro chervil 9

### ENTRÉES

- risotto (choose three additions) 16
- tahini miso “ramen” with house-made noodles (choose three additions) 17
-  cabbage pancake (choose three additions) 16

### additions:

Brussels sprouts | Rosebank Farms scarlet turnips | sautéed City Roots kale  
City Roots spinach | fingerling potatoes | local snow peas | house-made kimchi  
City Roots baby fennel | City Roots oyster mushrooms |  Benz Haus Farms fried egg

### SIDES 6

roasted fingerling potatoes  
sautéed City Roots spinach  
sautéed City Roots tatsoi

 items contain dairy and/or eggs

