

PLANT-BASED

FOR THE TABLE

AVOCADO ABURI (VG) 21

Japanese Horseradish, Wasabi Pickle,
Crispy Onion

AVOCADO CRUNCH (V) 17

Cucumber, Mango, Shiso, Yuzu Mayonnaise,
Crispy Puffed Rice

FARMER'S MARKET STAND (VG) 24

CURATED SEASONALLY

Crudite, Roasted, Pickled & Fried Vegetables,
Chickpea Hummus, Smoky Onion Dip

ARUGULA & KALE SALAD (V) 18

Crispy Artichokes, Snap Peas, Cured Tomatoes,
Pecorino Cheese, Marcona Almonds,
Sherry Vinaigrette

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THE MAINS

ROASTED CAULIFLOWER (V) 26

Pine Nuts, Pomegranate Seeds, Scallions,
Golden Raisins, Sumac Vinaigrette, Tahini Cream

CAVATELLI PASTA (V) 28

Tuscan Kale, English Peas, Blistered Tomatoes,
Artichoke, Young Pecorino Cheese

CROWN BLOCK ROASTED VEGETABLE POT (VG) 33

Roasted Cauliflower, Artichokes, Heirloom Carrots,
Lipstick Peppers, Fingerling Potatoes, Sea Beans,
Miso & Vegetable Broth, Toasted Sourdough Bread

THE SIDES

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

ROASTED HEIRLOOM CARROTS (VG) 14

Harissa, Mint

ASPARAGUS (VG) 14

Simply Grilled, Cured Lemon,
Medjool Dates

FLIGHT OF SIDES 30

Pick any three sides

FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR
FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON
ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS,
TREE NUTS, PEANUTS, FISH OR SHELLFISH.