

PLANT-BASED

FOR THE TABLE

AVOCADO ABURI (VG) 21

Japanese Horseradish, Wasabi Pickle

AVOCADO CRUNCH (V) 17

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

FARMER'S MARKET STAND (VG) 24

CURATED SEASONALLY

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

ARUGULA & KALE SALAD (V) 18

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

THE MAINS

ROASTED CAULIFLOWER (V) 26

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

CAVATELLI PASTA (V) 28

Tuscan Kale, Roasted Lipstick Peppers,
Blistered Tomatoes, Artichoke, Cashew Cream,
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

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THE SIDES

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

MASHED YUKON POTATOES (V) 14

Butter & More Butter

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

ROASTED MUSHROOMS (VG) 12

Seasonal Mushrooms, Scallions

BROCCOLINI (VG) 12

Cured Lemon, Red Chili Flakes, Medjool Dates

ROASTED CARROTS (VG) 14

Milk & Patience Coconut Yogurt,
Harissa, Mint

CREAMED SPINACH (V) 14

Leek Soubise, Young Pecorino, Crispy Shallots

FLIGHT OF SIDES

Pick any three sides

33

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.