

## 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

English Peas, Asparagus, 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**

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**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

**ASPARAGUS (VG) 12**  
Cured Lemon, Red Chili Flakes, Medjool Dates

**ROASTED CARROTS (VG) 14**  
Milk & Patience Coconut Yogurt,  
Harissa, Mint

**JALAPEÑO CREAMED CORN (V) 14**  
Fresh Shucked Corn, Jalapeño, Tajin Popcorn

### **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.