

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 (V) 24

CURATED SEASONALLY

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

HEIRLOOM TOMATO SALAD 19

Whipped Feta Cheese, Watercress, Pepita Crumble,
Pita Bread, Peach Vinaigrette

THE MAINS

ROASTED CAULIFLOWER (V) 26

Butter Bean Puree, Dukkha Spice, Chimichurri,
Pomegranate

GNOCCHI PASTA (V) 28

Lemon & Basil Pesto, English Peas, Asparagus, Spinach,
Crispy Artichokes, Whipped Ricotta Cheese

CROWN BLOCK

ROASTED VEGETABLE POT (VG) 33

Roasted Cauliflower, Artichokes, Heirloom Carrots,
Lipstick Peppers, Fingerling Potatoes,
Sea Beans, Grilled Focaccia

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THE SIDES

CREAMED CORN (V) 12

Shucked Corn, Roasted Jalapenos, Tajin Popcorn

PINEDA'S FRIED RICE (V) 12

Jasmine Rice, Egg, Scallion, Edamame

GRILLED ASPARAGUS (GF) (V) 14

Pecorino Cheese, Lemon, Chili Flake

ROASTED CARROTS (V) 14

Greek Yogurt, Vadouvan Curry Crunch

MASHED YUKON POTATOES (GF) (V) 14

Butter & More Butter

MAC & CHEESE (V) 14

Campanelle Pasta, Five Cheese Blend, Hatch Chile

BRUSSEL SPROUTS (GF) (VG) 15

Pickled Grapes, Balsamic Reduction

TRIPLE COOKED FRIES (V) 16

Black Truffle Mayonnaise

ONION RING STACK (V) 14

Pretzel Crusted, Keen's Hot Mustard

FLIGHT OF SIDES

Pick any three sides