

# MENU

## ENTREES

**Garam Masala Chickpea “Meatballs,” Tamarind & Fennel “gravy“ w/ crispy Sage leaves (Savory, Low Spice)**

*Chickpea “Meatballs” sit perfectly in our delicious tamarind & Fennel “gravy”*

**Kabocha Squash Curry (Savory, Low Spice)**

*Seasonal Kabocha Squash simmered slowly in Jamaican Curry sauce*

**Dreadnut Mushroom & Leek Pasta (Savory, Low Spice)**

*Fettuccini, topped w/ Cumin Seared Portobello Strips, in a Creamy Leek & Coconut Sauce*

**Roasted Pumpkin Lasagna Boat**

*Stuffed (small) Pumpkin with delicious Lentil Bolognese*

**Coffee & Black Pepper Grilled Cauliflower in Peanut Sauce**

*House-made Coffee, Pimento & Black Pepper rubbed Cauliflower in Peanut sauce*

## SIDES

**Salt & Pepper Green Beans**

*Hard seared Brussel Sprouts with Salt & Pepper*

**Celery Root Mash**

*Celery Root roasted then seasoned & mashed*

**Spinach seasoned Rice**

*Fragrant Jasmine Rice seasoned with Herbs & Spinach*

**Herbed Vegetables with Rosemary & Dried Fennel**

*Cubed Carrots, Sweet Potato, Butternut Squash, Parsnips, Brussel Sprouts roasted, dusted with fragrant Herbs & Spices*

**Garlic Greens**

*Sautéed Kale with Garlic*