



# MENU

## ENTREES

- **Pinto Posole**  
Medium Spiced, Smoky Mexican Style Stew with Pinto Bean & Roasted Corn, garnished with sliced Avocado, Chopped Green Cabbage, Sliced Radish
- **Whole Roasted Cauliflower w/ Jerk Dry-Rub & Tahini Sauce**  
Pan roasted Whole Cauliflower bursting w/ flavor of savory House-made spiced dry rub
- **Split Pea Pesto Stuffed Shells**  
Brown Rice Pasta Shells stuffed with delicious Green Split Pea Pesto
- **Herbed Mushroom Veggie Kabobs w/ Sorrel Reduction Glaze**  
Grilled Baby Bella Mushroom, Bell Peppers, Zucchini Squash, Herb Mix seasoning, Sorrel Reduction Glaze
- **Chick'n Fried Mushroom w/ Pimento Red Sauce**  
"Chicken of the Forest" Maitake Mushrooms special double battered, fried crispy, served with traditional Caribbean Red Sauce



## Sides

- **Roasted Sweet Potato Mash**  
Skinned, oven-roasted Sweet Potato mashed & seasoned with Garlic & Parsley
- **Steamed Broccoli & Carrots**  
Steamed Broccoli & Carrots with Salt & Pepper
- **Wild Rice Medley**  
Long & Short Grain Brown & Black Rice
- **Caribbean Grilled Corn & Pineapple Salsa**  
Savory & Sweet Grilled Corn & grilled Pineapple with Caribbean Herbs & Spices
- **Bok Choy Greens**  
Sautéed Greens w/ garlic