

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

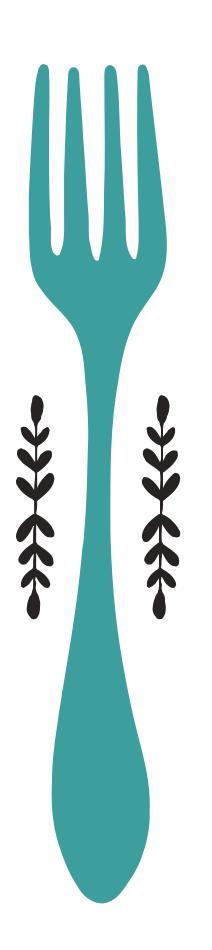
Pan roasted Whole Cauliflower bursting w/ flavor of savory House-made spiced dry rub

- 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, Zuchini 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