

# MENU

## ENTREES

**Pan-Seared Cauliflower in Brown [Ginger & Pimento] Sauce (Savory, Medium Spice)**

*Cauliflower seared then simmered in a delicious Ginger & pimento sauce*

**Grilled [King Oyster] “Scallops” w/ Creamy Lemon-Dill Sauce (Savory, Medium Spice)**

*Mushroom Scallops*

**Chickpea Curry with Roasted Red Potatoes (Savory, Medium Spice)**

*Chickpea & Roasted Red Potato in Jamaican Curry garnished w/ Green Onions*

**Rasta Pasta (Savory, Medium Spice)**

*Tri-Color Vegetable Pasta with sundried Tomatoes, grilled Yellow & Green Squash with House-made Pumpkin Seed & Basil Pesto*

**Chunky Lentil-Pumpkin Soup (Savory, Medium Spice)**

*Lentils, Pumpkin, Potato, assorted Root Vegetable, herbs, Spices, simmered to a perfect blend*

## SIDES

**Jamaican Rice & Peas**

*Coconut Red Beans & Rice*

**Country mashed Potato**

*Roasted Red Potato mashed with “Butter” & Garlic*

**Sautéed Whole Okra**

*Okra Sautéed with Onions & Sun-dried Tomato*

**Lemon-Pepper Green Beans**

*Seared Green Beans w/ bell peppers seasoned with Lemmon -Pepper Mix*

**Garlic Greens (Green, Savory)**

*Sautéed Kale with Garlic*