

Vegetarian & Vegan Menu



**Menu Is Inherently Vegetarian, (VA) Is Indicated For Vegan Available Options. Please See Server For The Vegan Substitutions.

APPETIZERS

Wonton Wrapped Feta \$13

Flash Fried Wonton Wrapped Feta / Hot Honey Glaze / Sesame Seeds

Chili Crisp Deviled Eggs \$14

Umami Mayo / Shiro Miso / Dijon / Shallot / Chili Crisp / Fried Garlic

House Wings (VA) \$15

Daring Breaded Wings / Batonnet Carrots / Taleggio Ranch /
Choice Of: Buffalo Cholula or Korean BBQ Sauce

Peruvian Chicken Nachos (VA) \$16

Grilled Daring Chicken / Charred Sweet Corn / Red Onion /
Muenster + Mozzarella / Peruvian Chili Sauce / Cilantro

General Tso's Cauliflower \$12

Hand Battered Cauliflower / Tso Sauce Glaze / Togarashi Mayo

Bao Duo *Pick Any Two* \$15

Breakfast Bao (VA) - Plant Based Breakfast Sausage / Scrambled Egg
/ American Cheese / Breakfast Sauce / Scallion

Szechuan Hot Chicken (VA) - Breaded Daring Chicken / Szechuan
Brown Sugar Rub / Togarashi Mayo / Takuan Pickles / Micro Cilantro

General - Hand Battered Cauliflower / Tso Sauce Glaze / Takuan
Pickles / Togarashi Mayo / Fried Ramen / Scallion

Peruvian Chicken Bao (VA) - Grilled Daring Chicken / Peruvian Chili
Sauce / Troll Pickles / Fried Ramen / Scallion *(No Ramen If Vegan)*.

Bao Slider (VA) - Impossible Smash Patty / American / Caramelized
Onion / Troll Pickles / Burger Sauce

Fake Fish (VA)- Gardein Fish Filet / American / Troll Pickles / Scallion /
Green Curry Remoulade

SOUP + SALAD

Elotes Caesar Salad (VA) \$14

Romaine / Charred Sweet Corn / Roasted Hominy / Cotija / Green
Chili Caesar

Tomato & Roasted Red Pepper Bisque (VA) \$12

Shiitake Aka Miso Base / Coconut Cream / Basil Chiffonade / Taleggio
& Caramelized Onion Grilled Cheese Sticks

DISHES

Mushroom + Goat Cheese Omelette (VA) \$18

Chili Crisp Roasted Shimeji & Shiitake / Carmalized Onion /
House Smoked Jalapeños / Goat Cheese / Chive /
Breakfast Potatoes

Ham + Gruyere Omelette (VA) \$17

Plant Based Bacon / Red Onion / Asparagus / Gruyere /
Breakfast Potatoes

Smoked NY Strip Skillet (VA) \$22

Plant Based Steak Tips / Breakfast Potatoes / Red Bell Pepper / House
Smoked Jalapeños / Spanish Onion / Muenster / Mozzarella / Sunny
Fried Eggs / Chimichurri

Szechuan Hot Chicken & Waffles (VA) \$18

Breaded Daring Chicken / Szechuan Peppercorn Brown Sugar Rub /
House Made American Waffle / Warm Maple Syrup / Brown Sugar
Cinnamon Compound Butter

French Toast Brûlée \$18

Dipped + Seared Japanese Milk Bread / Earl Grey Crème /
Caramelized Sugar Crust / Warm Maple Syrup / Berries /
Chantilly

Miso Maple Brown Butter Pancakes (VA) \$16

Buttermilk Pancakes / Miso Maple Butter Beurre Monte /
Candied Orange / Yuzu / Marcona Almond / Blueberries /
Chantilly *(No Chantilly If Vegan)*.

Banana Bao \$16

2 Seared Open Faced Bao Buns / Sliced Banana / Dark
Chocolate Ganache / Chantilly / Warm Maple Syrup

SMALL PLATES

Heirloom Tomato & Feta (VA) \$15

Heirloom Tomatoes / English Cucumber / Feta / Red Onion /
Sunflower Sprouts / Toasted Hemp Seed / Sumac / Cherry Red
Wine Vinaigrette

Biscuits & Gravy Flatbread \$15

House Made Naan / Scratch Made 'Sausage' Gravy
/ Red Onion / Red Bell Pepper / Parmesan / Chive

SANDWICHES

Peruvian Chicken (VA) \$18

Daring Chicken Patty / Pepperjack / Troll Pickles / Fried
Ramen / Peruvian Chili Sauce *(No Ramen If Vegan)*.

Breakfast Sandwich (VA) \$16

Breakfast Sausage / Scrambled Egg / American / Breakfast
Sauce / Chive / On Sun Dried Tomato Focaccia

House Smash Burger (VA) \$17

Impossible Patty / American / Caramelized Onion /
Troll Pickles / Burger Sauce / Potato Bun / Add Sunny
Fried Egg +2

SIDES

Vegan Sausage (2) \$5

Breakfast Potatoes (VA) \$5

Toast \$6

Japanese Milk Bread / Preserves

Fries (VA) \$5

Togarashi Mayo