



Soups

Carrot coconut ginger with kaffir lime 6

Cajun corn and barley soup 6

Appetizers

Cucumber and shaved fennel salad with citrus vinaigrette 6

Spicy mango, avocado, and spinach salad with lime vinaigrette 7

Marinated tofu with spicy chili sauce and crispy basil 6

Endive "BLT" with smoky tempeh 8

Seared East African sweet potato patties with harissa sauce 7

Grilled halloumi cheese with tomato confit panzanella 8

Entrees

Organic red curry polenta cake with braised spinach and lime coconut cilantro cream sauce 15

Grilled jerk seitan skewers with mango jalapeno couscous 17

Shitake mushrooms and tofu rice paper rolls with green salad and sweet chili sauce 14

Spicy labi labi stew with grilled organic baguette 15

Barbeque eggplant with jalapeno corn zucchini cake and braised mustard greens 17

Amok tofu and eggplant with brown basmati rice 15

Portabella mushrooms braised with lentils and parsnip potato puree 17

Cumin roasted fingerling potatoes with spinach, tempeh, black beans, and avocado corn salsa 15

Roasted root vegetable tart with golden beet puree and rosemary 17

Traditional tofu Pad Thai with fresh vegetables 14

Most items are available vegan and most are available without onions or garlic

Please ask about our gluten free items

18% Gratuity for parties of 6 or more

Executive Chef Tyler Black

218 South 16th Street Philadelphia, PA 19102 (215) 732-8888

Open Monday through Saturday 5pm to 10pm