

The Green Radish

VEGAN ORGANIC

SALADS

GREEN RADISH SALAD,

Wild Arugula, Roasted Radishes, Cherry Tomatoes, Sunflower Seeds, Herb Dressing 8.00

QUINOA SALAD,

Roasted Cauliflower and Carrots, Parsley Puree, Pumpkin Seeds, Sherry-Dijon Dressing 9.00

GRILLED CAESAR SALAD,

Garlic Crouton, Cashew Cheese, Chopped Herbs, Caesar Dressing 7.00

MAIN

BLACK BEAN BURGER,

Cilantro, Avocado, Melted Onions, Mesclun, Chipotle Mayo, Sprouted Wheat Bun 9.00

CHICKPEA BURGER,

Arugula and Tomato, Pickles, Onion Puree, Green Radish Dressing, Toasted Gluten Free Bun 9.00

TLT SANDWICH,

Spicy Grilled Tempeh, Lettuce, Grilled Tomato, Sriracha Mayo 8.00

NO LOBSTER ROLL,

Mashed Chick Peas, Tarragon, Celery, Vegan Mayo, Sprouted Wheat-Toasted Bun 9.00

ABJ or PBJ,

Almond or Peanut Butter, Blueberry Jam, Grilled Sprouted Grain Bread 7.00

SESAME BUCKWHEAT NOODLES,

Radish and Scallion, Pumpkin Seeds, Parsley-Soy Dressing 8.00

PRESSED EGGPLANT & SLICED ZUCCHINI SANDWICH,

Basil Pesto, Sprouted Wheat Bread 9.00

SIDES

SPICED RUSSET or SWEET POTATO,

Roasted Garlic Dressing 5.00

GIGANTE BEANS,

Rosemary and Sun Dried Tomato, Garlic Oil 5.00

ROASTED CORN ON THE COB,

Vegan Butter, Radish Spice, Himalayan Pink Salt 4.00

CRABLESS CAKES,

Hearts of Palm, Peppers, Lemon-Tarragon Cream 7.00

DESSERT

CHOCOLATE PEANUT BUTTER CRUNCHY QUINOA CUP,

Fresh Mint 5.00

GRILLED SEASONAL FRESH FRUIT,

Vanilla Syrup 5.00

FRUIT TART, Cinnamon Cream 5.00

CHOCOLATE CHUNK COOKIE 3.00

BEVERAGES

SPRING WATER 2.00

SANTA CRUZ GINGER ALE 3.00

SPARKLING WATER 2.00

SANTA CRUZ LEMONADE 3.00

ORGANIC COFFEE AND TEA 2.00

